



PROFILE

Brand Blue Teal Vineyards
Wine Name Merlot
Vintage Non-Vintage
Varietal % 100% Merlot
Appellation % Non-Appellation

Tasting Notes A clean, fresh nose showcases the light oak and toast aromas which back up the full, fresh blackberry, dark cherry, and subtle hints of strawberry. The mouthfeel is smooth, mildly crisp, and refreshing. The taste is full of overripe berries and roasted walnut.

This wine is very approachable and easy to drink, with all the flavors melding together to create a well-balanced taste profile.

Food Pairings Enjoy this wine with pork, tuna and ground beef. Wonderfully compliments pasta with red sauce.



TECHNICAL DATA

<i>Alcohol</i>	13%
<i>Brix at Harvest</i>	23.5°
<i>Residual Sugar</i>	0
<i>pH</i>	3.7
<i>TA</i>	7.0
<i>Oak</i>	American
<i>Toast</i>	Medium
<i>Maturation Age</i>	12 Months
<i>Color</i>	Soft Red
<i>Bouquet</i>	light oak, blackberry, dark cherry, strawberry
<i>Taste</i>	berries, roasted walnut
<i>Serving Temperature</i>	65°- 68°



Blue Teal wines are an expression of nature, designed to highlight the grapes natural flavor & color. Our white wines are un-oaked, allowing them to showcase their beauty through their crisp & floral character. The sweetness or dryness of our white wines is created through the length of the fermentation process. For our red wines, other variables are used, ranging from no oak, to light or medium French or American oak, as well as the length of time that they are matured. Our reds are kept in oak for shorter periods of time, allowing the wines to taste as close to what the grapes taste like straight off the vine. Our philosophy is to let these wines express what was created in the vineyard with simple application of sun, soil and time.

TASTING CHART

