



PROFILE

semi-dry + ripe blackberry + light oak + toast + roasted walnuts

BRAND St. Clair Winery
WINE NAME Merlot
VARIETAL 100% Merlot
VINTAGE 2015
APPELLATION New Mexico

TASTING NOTES Introduced with an intriguing dark ruby red color, our Merlot is dry with slight mineral notes with roasted walnut, toast and oak accents. Though reminiscent of the flavor profile, the nose is made more complex with a medley of ripe blackberry. The surprising contrast between the sweet, fruity nose and the dry, rustic character of the flavor profile, combined with the complex color creates a pleasurable and unexpected drinking experience that is delightful to the senses.

FOOD PAIRINGS Wonderful with blue cheese, chocolate or powerful, savory dishes, including meats such as pork, veal, duck or bison.



Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest, St. Clair Winery aspires to create wines befitting the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. The largest winery in the state of New Mexico, St. Clair produces over 15 different wine varieties using locally grown New Mexico grapes.

TECHNICAL DATA

ALCOHOL 13%
RESIDUAL SUGAR 2.15%
TA 6.3
PH 3.64
COLOR Dark ruby red
BOUQUET Ripe blackberry, fruity aromas, light oak
TASTE Blackberry, oak, roasted walnuts, smooth tannins
SERVING TEMP 65°- 68°

TASTING CHART

