



2013 Alluvia Merlot

100% Merlot

Drink now through 2025
(optimal period 2021-2023)

Why We Make It

In 2007 we planted one block of Merlot across two distinct soil types: a fine, thin plot of dry silicate sand, and the alluvial wake of an ancient creek system. For three years we created a unified Merlot from the block, until 2012 when we divided the field by soil and formed the Silica and Alluvia Merlots: twins in every way but one. Harvested in tandem and boasting near-identical winemaking, our labour is to isolate the single variable of soil in our flagship wines.

Together, the Alluvia and Silica Merlots are paragons of all that we aim to achieve at Intersection: honest wines that truly represent a certain place at a certain time.

Tasting Notes

Dark wild cherry and licorice on the nose follows into a full, deep palate rich with dark berry and earthy tannin, concluded with a toasty caramel finish. With its full, integrated tannin and bold structure, the Alluvia is robust wine that pairs to excellent effect with seared duck breast or the finest, fattiest steak you can get your hands on.

Vintage and Winemaking

2013 was the second season of our separation between the Alluvia and Silica Merlots. This separation allowed for more specified vineyard management, which together with the consistently hot growing season, resulted in a beautifully stable and uniform crop of fruit. The remains of the Tinhorn Creek has created dense, rocky soil that provides superb water retention for the vines. Upon harvest, the Alluvia is treated to 28 days of fermentation followed by ageing in tight-grained French oak, 30% new.

This wine is gravity clarified, meaning that we rack the juice off of the settled sediment rather than pushing it through filter pads. This results in bolder structure, more density, and the designation: "unfiltered."



Cases Produced 450

Alcohol 14.8% **Total Acidity** 5.55 g p/l
pH 3.73 **Residual Sugar** 1.4 g p/l

\$28.90

Includes 5% GST and 10% PST

SKU 554998