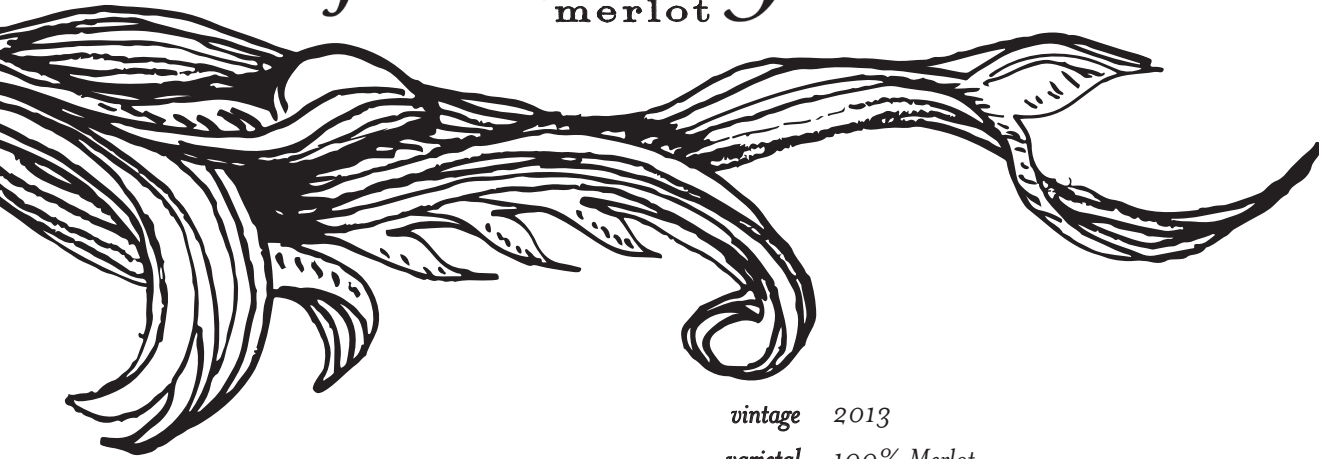


# folkway

merlot



<b>vintage</b>	2013
<b>varietal</b>	100% Merlot
<b>vineyard</b>	Bien Nacido Vineyard
<b>appellation</b>	Santa Maria Valley AVA
<b>production</b>	150 cases
<b>oak</b>	40% new and second-year heavy toast French oak, 60% used French
<b>time in barrel</b>	24 months
<b>alcohol</b>	14.6%
<b>cellar potential</b>	now–2025
<b>release date</b>	September 2016
<b>-serving temperature</b>	65–70°F (18–21°C)
<b>decanting</b>	1+ hours
<b>tasting notes</b>	Black cherry, anise, rosebuds, dark chocolate, and espresso notes brood from this wine like <i>Valentine’s Day</i> in a glass. Full-bodied, fleshy, and opulent, this wine has long, smooth-grained tannins and a finish that you can taste for minutes after your last sip.
<b>pairings</b>	Seared hangar steak, lasagna with béchamel sauce, curried lamb meatballs.
<b>about the vineyard</b>	Bien Nacido Vineyard traces its roots back to 1837 when a Spanish land grant allowed Spanish settlers to farm grapes for the production of wine, among other crops. Since then, the vineyard has grown to 900 acres located on the receiving end of the only east–west transverse mountain range in California. BNV’s climate can best be described as a maritime–influenced desert, with regular morning fog cover and cool afternoon breezes from the nearby Pacific Ocean. Sand, chalk and marine loam soils provide excellent drainage for this storied site, whose nearly perfect environment allows for cool, slow ripening of grapes and longer hang–time on the vines.



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