

2018 MERLOT

HARVESTED:
Sept 19th and 22nd, 2018

BRIX: 25.7 **pH:** 3.61

FERMENTED: 14 days

BOTTLED:
December 17th, 2020

PRODUCTION: 89 cases

ALCOHOL: 13.8%

Our Merlots tend to be heavier and more complex than most. The 2018 grapes took longer to ripen allowing the grapes to slowly develop flavors and colors. Being dry farmed, the 20 plus days over 100 degrees followed by perfect weather, stressed the vines then allowed the flavors to catch up with the sugar levels. This vintage is deep in color with balanced acidity and tannin giving you the full-bodied mouth feel. Pair with our adapted version of our beef stroganoff originally from *Please to the Table*.

AGING:

Barrel aged for 26 months in American Oak barrels. 2018 offered well balanced wines which are approachable younger. Begin drinking if you cannot wait, but best to wait at least until 2022. This Merlot, similar to our others, is expected to age well through 2030.

Authentic Beef Stroganoff

A revisit from a recipe we originally paired with a Cab, but after revising our recipe and trying with Merlot, we were sold. This is a Merlot pairing if I've ever known one! Using heavy cream and beef stock and dill, even with hamburger helps the recipe stray away from the simple mushroom soup and ground beef recipe.

Directions:

Quickly brown the meat in a large, heavy skillet over high heat. Quickly sear while stirring continuously for around 3 minutes. Drain off any liquid. Remove the meat from skillet and set aside in a bowl.

Melt the butter in the skillet over medium heat. Add the onion and sauté until softened. Increase the heat and add in the mushrooms and sauté, stirring, for around 20 minutes. Turn the heat down to medium-low, sprinkle with flour. Stir and cook another minute.

Stir in the stock, heavy cream, sour cream, and mustard. Simmer over low heat until thick, about 5 minutes. Do not overheat to a boil and curdles the cream.

Add the meat to the skillet, stir to coat with the sauce, heat for about 1 minute. Stir in dill, parsley and salt and pepper, to taste. Serve immediately with egg noodles or rice.

INGREDIENTS:

10 oz hamburger
3 Tbsp butter, unsalted
3/4 onion, finely chopped
24 oz mushrooms, caps only,
halved (use your favorite)
1/2 cup beef stock
1/4 cup heavy cream
1/2 cup sour cream
2 tsp Dijon mustard
1 tsp anchovy paste
1 tbsp dried dill
1 tsp dried parsley
Salt and pepper, to taste