

RAYWOOD

2022 MERLOT

APPELLATION: Central Coast, California

ABV: 13%

TOTAL ACIDITY: 0.61 g/100ml

pH: 3.51

OAK: French & American

OAK AGE: 8 months

AROMA: Black cherry, plum and herbs

PALATE: Vanilla, cedar, dark fruits, medium bodied with resolved tannins

PAIRINGS: Spaghetti and meatballs, blackened salmon, meatloaf and cheeseburgers

SIZES AVAILABLE: 750ml & 20L keg

HARVEST NOTES: After 40 harvests one would think all possibilities would have been exhausted and there would be repeat scenarios. I may have to do another 40 to see that happen! Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. Our cluster counts were good, and the weather portended for an early harvest. But...there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California and the vines struggled; the berries stayed small, and the yields shrunk. Harvest was still early. The resulting wines though are looking amazing with deep color and wonderful ripe fruit flavors. Our grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

Merlot grapes are picked at optimal ripeness to showcase fruit and maintain the elegance of this Bordeaux varietal. The wine is set on French oak for 6 months to add complexity without stealing the elegance of the fruit. This Merlot is a beautiful example of what a California Merlot can be. This wine is dark & smooth. Surprise your friends with this scrumptious wine.

Raywood wines are hand-crafted from select vineyards from the Central Coast of California. The wines take advantage of the wonderful climate of warm invigorating days and cool nights. Raywood wines are produced by Castoro Cellars in Paso Robles, California.



TRUE TO THE VARIETY, RAYWOOD DELIVERS!