

STE CHAPELLE



CHAPELLE SERIES MERLOT

BACKGROUND

The warm days and cool nights of the high desert in the Snake River Valley appellation make it an ideal spot to grow Merlot. This early-ripening grape is especially well suited to the area and consistently produces exceptional wines.

WINEMAKING

We fermented our Merlot at warm temperatures in slope-bottom fermenters. The wines underwent a 10-day maceration to extract as much color and flavor as possible and then were aged with oak for 8 months.

WINE DESCRIPTION

Aromas of black cherry and plum mingle with smoke, toasty oak and leather. Soft, supple tannins complement black cherry and licorice flavors for a long, smooth finish.

FOOD PAIRINGS

Hearty pasta dishes with red sauce, grilled pork, roasted red potatoes with garlic, chocolate.

TECHNICAL DATA

CASES PRODUCED	850
APPELLATION	Snake River Valley
ALCOHOL	13.50%
T.A.	0.66
pH	3.59