

# CAMELOT

VINEYARDS & WINERY

## MERLOT

### VINEYARDS

Camelot Merlot was produced from a blend of Lodi, Central Coast and North Coast region grapes. By blending fruit from cool-climate regions with grapes grown in warmer micro-climates, we are able to produce a distinctive Merlot with rich, ripe fruit flavors, supple tannins and balanced structure.

### WINEMAKING

At Camelot we combine state-of-the-art technology with old world artisan winemaking techniques to craft an outstanding Merlot that consistently over-delivers on quality. Fermented in stainless steel tanks, our Merlot spends eight months in French and American oak to soften and enrich its lush cherry and dark berry flavors.

### WINEMAKER'S NOTES

Our Merlot displays rich notes of smoky oak and mesquite, which are perfectly balanced with soft, ripe tannins and sweet, dark fruit. On the palate, the wine has a mouth filling, well structured foundation of Bing cherry and dark fruit flavors revealing notes of cracked black pepper and caraway in the long, elegant finish. Try this splendid red with grilled meats, pork roasts, red sauce pasta dishes and flavorful hard cheeses.



### CAMELOT MERLOT

VARIETAL	Merlot
APPELLATION	California
GROWING REGIONS	Lodi, Central Coast, North Coast
FERMENTATION	Stainless steel
ALCOHOL	13.0%
TA	0.61g per 100ml
RS	0.40g per 100ml
pH	3.50