

# GEYSER PEAK WALKING TREE 2019 MERLOT

Alexander Valley, California



**TASTING NOTES:** The 2019 Alexander Valley Merlot shines with attractive garnet hues and a bouquet of dark fruit, mature plums and hints of nutty Italian Panforte. The rich palate follows suit with warm spices and crushed raspberries. Ample tannins bring a wonderful presence to the palate, offering good body and grip, balanced nicely with a silky finish.

**VITICULTURE:** The 2019 vintage benefited from moderate weather and only saw a few heat spikes throughout the growing season. The majority of the season's rainfall arrived shortly before budbreak, providing ideal conditions for the vines at a key time in their growth cycle.

**VINIFICATION:** The grapes were hand-picked, followed by a cold soak and gentle pump-overs during fermentation. This produced a wine of substantial structure. The wine is then aged for 24 months in French Oak barrels.

**INTERESTING FACT:** The Geysers Peak Walking Tree label honors the rich history of Alexander Valley Cabernet Sauvignon. While exploring Bordeaux varieties for the flagship Walking Tree Cabernet Sauvignon, our winemaker was inspired to make a varietal Merlot given the exceptional quality of fruit.

**FAMILY:** Geysers Peak Winery has a long and storied history. Founded in 1880, it became the 29th bonded winery in California, and was named for the tremendous view of Geysers Peak Mountain directly outside the winery's window. The brand has seen a storied past of over 140 years, founded by a local family, changing hands multiple times including management by corporate interests. Today, Geysers Peak has proudly returned to its roots as a family-owned-and-operated business, sourcing fruit from famed winegrowing regions of California. The essence of California terroir can be tasted throughout the range of Sauvignon Blanc, Chardonnay and Cabernet Sauvignon.

**PRODUCER:** Geysers Peak

**REGION:** Alexander Valley, California

**GRAPE(S):** 94% Merlot, 5% Cabernet Sauvignon, 1% Malbec

**SKU:** GPWTM197

**ALCOHOL:** 14.4%

**TOTAL ACIDITY:** 5.57 G/L

**RESIDUAL SUGAR:** 1.03 G/L

**pH:** 3.67