

Withers Winery

In Hand Merlot

The grapes are harvested from the finest sites in El Dorado County, with particular focus on the mineral-laden soils of prime vineyards in and around Placerville. Dominated by decomposing ancient granite formations, volcanic soils and centuries old calderas, these high elevation vineyards, ranging from 1,800-2,800 feet, yield both the power and grace for this old-world-styled Merlot.

This wine was fermented with 30% whole clusters and after a cold soak, aged for 18 months in 100% neutral oak barrels ranging in age from 10-20 years. It was bottled un-fined and unfiltered and only racked once directly preceding bottling.

Grape varieties Merlot

Altitude 550m - 850m ASL

Soil Mix of granite and volcanic soil

Alcohol 13.9%



Tasting notes

This stunning Merlot expressed a very inviting floral aroma hinting at dark Bing cherry and lead pencil. Once in the glass, it follows with flavors of baking spice, earth, and blackberries. It coats the palate and then expands and adds nuance with exposure to air. Medium plus bodied, it is a perfect match for a wide range of foods including pasta, meat, fowl, and darker bodied fish.

Banville
Wine Merchants



Organic www.banvillewine.com

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