

VITAE BONAE

# NOBLE VINES

COLLECTION

# 181<sup>®</sup>

## 2015 MERLOT

For centuries, vintners have singled out individual vines that produce exceptional grapes. A select few have stood the test of time and have been granted numbers to distinguish them. Noble Vines.

### BEHIND THE NUMBERS

“Of the many Merlot selections registered in California, Merlot number 181 rises to the top for its pronounced berry character and fine tannins. This revered Merlot’s roots go very deep – all the way to the great châteaux of Pomerol in Bordeaux, France, home of the world’s most famous Merlot-based wines. But this vine is very choosy, demanding growing conditions like its ancestral vineyards. What makes Noble Vines’ Clay Station and our other nearby Lodi vineyards such a welcoming match for 181 is its perfect soil mix of sand and clay – ideal for both water retention and aeration – as in Bordeaux. Also, the stone “cobbles” interspersed in the red clay allow for deep root penetration, which makes for stable vines that withstand periods of low moisture and heat to offer consistent, high quality fruit. Clay Station is a worthy California home for the venerable Merlot 181.”

– *Charlie Hossom, WineGrower*

### WINEMAKING

Lodi produces Merlot fruit of exceptional quality due to its warm, dry growing seasons and well-balanced crop loads. Moderate summer weather and steady autumnal temperatures allow the grapes to gradually ripen, delivering full-flavored fruit by harvest. In the winery, we ferment at cool temperatures to balance the bright acidity with deep fruit flavors, then transfer a portion of the wine to age on French and American oak for minimum of two months to further develop the complexity of the final blend.

### TASTING NOTES

Noble Vines Merlot 181 is an expressive Merlot – softer tannins than Cabernet Sauvignon, but equal in elegance and flavor concentration. It opens with plush black cherry aromas, with a palate of cherries, baked plums, black olive and hints of clove and nutmeg, and toasty oak. Merlot 181 is medium-bodied, supple in texture and provides a long, lingering finish. Its gentle balance of tannins and acidity makes it a perfect companion for pasta with sausage and roasted peppers or pan-seared steak with sautéed mushrooms.

### TECHNICAL DATA

Appellation **Lodi, California**

Alcohol **14%**

Total Acid **0.60 g/100ml**

Final pH **3.44**



### ACCOLADES

**90 POINTS “BEST BUY”** *Wine Enthusiast*  
NOVEMBER 2017 - VINTAGE 2014

**FINE VALUE** *Restaurant Wine*  
JULY 2017 - VINTAGE 2014

**95 POINTS. GOLD.** *California State Fair*  
JUNE 2016 - VINTAGE 2013

**91 POINTS. GOLD. BEST OF CLASS**  
*Consumer Wine Awards*  
MARCH 2014 - VINTAGE 2012



Vine Selection 181

Vine Origin  
**Bordeaux, France**

Home Vineyard  
**Clay Station Vineyard,  
Lodi**