



2019 Kimberly Merlot

Kimberly Vineyard
Arroyo Seco AVA

Overview

Steve McIntyre is one of the most knowledgeable viticulturists in California. As owner/operator of Monterey Pacific, he and his team manage 18,000 acres of vines in Monterey County and have planted or farmed nearly one quarter of the vineyards in the Santa Lucia Highlands AVA. The Kimberly Vineyard is in the warmer Arroyo Seco AVA just to the south. It produces deep, powerful, well-structured Merlots. Both were among the first properties in Monterey County to be SIP (Sustainability In Practice) certified, pioneering numerous holistic regenerative practices including carbon sequestration with Biochar produced by slow pyrolysis.



Vineyard

The Kimberly Vineyard has quietly been producing some of California's most compelling and complex Merlots. The site is situated at the mouth of the Arroyo Seco canyon, just beyond the reach of the intense Salinas Valley winds. Consequently, this 'Goldilocks' microclimate is much warmer than the surrounding properties allowing us to fully ripen Merlot without sacrificing structure or balance. This wine comes from 25-year-old vines (clone 181, 110R rootstock) grown in north/south oriented rows. Each plant is thinned to one cluster per shoot immediately after bloom to maximize the amount of flavor, structure and aroma precursors Mother Nature can "download" into the berry.

Winemaking

The 2019 vintage was another nearly another perfect growing season except for some cooler weather during bloom which caused some flowers to improperly pollinate resulting in a few "shot" berries within the clusters which remain green right up to harvest. Other than a few shot berries the long hang-time in 2018 allowed the vines to linger in the photosynthetic "sweet spot." This accelerated the various benchmarks associated with vine physiology such as bloom, fruit set and veraison. After a five-day cold soak, the juice was fermented in small, half-ton bins with little intervention other than twice daily pumpovers and the occasional punch down. Once in barrel the wine was not racked until just prior to bottling. We did not inoculate the must for primary or secondary fermentation. Definitely minimalistic winemaking.

Vital Statistics

Composition	100% Merlot
Vineyard	Kimberly Vineyard
AVA	Arroyo Seco
Clone / Rootstock	181 with 110R
Total Acidity	0.57 grams/100ml
PH	3.72
Alcohol	14.6%
Cases Produced	300
SRP	\$34

