

# BRASS TACKS

## 2009 MERLOT, CENTRAL COAST

### TASTING NOTES

The California Central Coast's high winds, dry days and cool ocean fogs create a long growing season, leading to full, forward fruit flavors and ideal acidity. Brass Tacks Merlot offers tasty red berry and ripe cherry fruit with hints of spice and vanilla from nicely integrated oak.

### VINTAGE NOTES

The 2007 Merlot was sourced from the Central Coast's Hames Valley AVA. High winds, dry days and ocean fog from the Pacific Ocean create a cool, long growing season, allowing the fruit to stay on the vine longer, leading to full, forward fruit flavors and ideal acidity. The wine was fermented in stainless steel and completed malolactic fermentation in French oak barrels, where it aged for 8 months prior to bottling.



### Quintessential California Wines

Let's get down to brass tacks, shall we? At Brass Tacks, we believe the essence of California wine is the fruit. Our winemaking starts in the vineyard, where we cultivate the unique characteristics of each varietal and vineyard. The results are wines that aren't over-manipulated, allowing the personality of the fruit to shine through.

*brass tacks (noun)* - the most fundamental considerations; essentials; (usually used in the phrase "get down to brass tacks").