

BRASS TACKS

2013

MERLOT CENTRAL COAST



Our 2013 Brass Tacks Merlot is deep garnet in color. Enticing aromas of red cherry and bramble fruit greet you on the nose. Tasty red berry and ripe cherry fruit are accented by hints of spice and vanilla from nicely integrated oak.

FOOD PAIRINGS

A wonderfully crisp Chardonnay that makes an excellent sipping wine or pair with white sauced pastas, roast chickent, salmon, or fresh spring salad.

CALIFORNIA GROWN

With its maritime influence, California's Central Coast region has an extended growing season that yields wines with full flavor development and great acid balance. The longer hangtime is perfect for crafting Merlot wines with full, fruit-forward flavors and ideal acidity.

QUINTESSENTIAL CALIFORNIA WINES

Let's get down to brass tacks, shall we? This is the phrase that echoed Daniel LeFrancois's desire to craft wines that are true expressions of California's wine growing regions and varietals. Daniel sources fruit from premier regions throughout California, each selected to add specific nuances to the final wine. Through traditional winemaking practices, Daniel creates wines that are reflective of classic varietal characteristics, resulting in approachable wines that are flavorful, harmonious, and food-friendly.

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

ALC: 13.5%

CASE PACK: 12

BARCODE: 890329002089

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