

Jack London



KENWOOD
VINEYARDS

2013 JACK LONDON MERLOT

Since 1976, Kenwood Vineyards has been the exclusive producer of wines from the historic single vineyards of the famous Jack London Ranch, located on the western slope of Sonoma Valley in Glen Ellen, California. Award-winning Cabernet Sauvignon, Zinfandel, Merlot and Syrah wines are produced from these unique red, volcanic soil vineyards, first planted in the late 1800's.



TASTING NOTES

Fruity aromas of cherry and blueberry join with complex notes of vanilla, cola and mint. This full-bodied wine is complemented by well-structured tannins and an elegant lingering finish.

JACK LONDON VINEYARD

The Jack London Vineyard creates distinctive red wines that have a loyal following throughout the world. The red volcanic soil and pleasantly warm climate of this hillside location combine to produce rich, full-bodied wines. Located on Sonoma Mountain with a southeastern exposure, the vineyard is above the fog level and receives early morning sun, followed by late afternoon breezes which temper the day's most extreme heat. The result of this exceptional terroir is grapes of great distinction that make wines with superb flavor and deep, rich color.

WINEMAKING

The year before the growing season of 2013 was very dry and mild, making for nearly perfect growing conditions. The fruit was harvested on September 24th and brought to the winery where it was crushed into stainless steel tanks for fermentation. After fermentation was complete the young wine was pressed and settled before aging in barrels for 19 months. Then the blend was assembled and a small amount of Cabernet Sauvignon was added to give additional complexity and balance.

FOOD PAIRINGS

The rich fruit flavors found in this Merlot complement a wide range of dishes, such as Roasted Tomato and Pancetta Pasta, rich Braised Beef, or Pan-Seared Duck Breast.

Composition 95% Merlot
5% Cabernet Sauvignon
Appellation Sonoma Mountain

Acidity/pH 6.4 / 3.54
Alcohol 14.5%

Production 11,648 six bottle cases
Bottled June 2015

Enjoy Responsibly