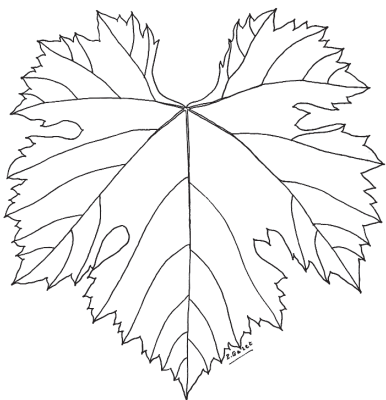


MERLOT



MERLOT



Origin: Bordeaux

*Ripening:**

France: 2nd Week

Cain: 1st–2nd Week

Berries: Medium, with firm skin

WINE:

Color: Medium Dark Purple

Aroma: Plums, cherries

Texture: Full, round and soft—on thin poor soils can be thin & tough

**Timing for ripening in France is relative to Chasselas, an early-ripening variety. 3rd week means that the variety ripens three weeks after Chasselas. Ripening for Cain is relative to the start of harvest (usually Malbec from a particular block).*

Photos, diagrams, and some data from **Pierre Galet's** seminal work, *Cépages et Vignobles de France, Tome II*, 1958; Second Edition, 1990; and *Dictionnaire des Cépages, Editions Libre et Solidaire*, 2018. Pierre Galet (1919–2019) was Cain Wine Grower Chris Howell's professor of Ampelography in Montpellier 1982-83. All other text © Cain Vineyard & Winery.

CAIN VINEYARD & WINERY

SPRING MOUNTAIN DISTRICT • NAPA VALLEY

WWW.CAINFIVE.COM • (707) 963-1616