



WILD HORSE®
WINERY & VINEYARDS

2008 Merlot
Paso Robles

HISTORY

At Wild Horse Winery & Vineyards, the free-spirited attitude, driving curiosity and passion for fine winemaking are what make us unique. Our success is rooted in a commitment to crafting wines that are consistently high in quality. Located South of Paso Robles, in Templeton, California, Wild Horse Winery & Vineyards crafts compelling wines from 16 diverse appellations and more than 50 vineyards in California's Central Coast. "Enjoy Naturally" reflects the attitude and personalities of the people who have been creating these wines for over 25 years.

VINEYARDS

Most of our sourcing for Merlot comes from a region known as the Templeton Gap within the Paso Robles AVA, which experiences hot days and cool nights during the ripening season. With the largest diurnal swing between day and night temperatures in California, the grapes have extended hang time which make for intense color and natural acid retention. These attributes are key in making balanced wine.

WINEMAKING

The fruit was both machine and hand harvested into bins and delivered to the winery. Following destemming, the fruit was crushed with varying amounts of whole berries and pumped into both open and closed-topped fermentation tanks where they were yeast inoculated and then pumped over twice daily. Grapes were pressed 10-20 days after yeast inoculation and then the wine was racked off of heavy solids to barrel for the completion of malolactic fermentation. This Merlot was aged in a mix of French, American, and Hungarian oak barrels and racked twice during its 14-month cellar life.

WINEMAKER NOTES

This 2008 Paso Robles Merlot has aromas of cinnamon, cassis, and berry cobbler followed by a medium bodied finish of nutmeg and dark cherries. Pair this delicious Merlot with Buffalo chicken tacos or roasted vegetable lasagna.

TECHNICAL

Appellation:	Paso Robles
Composition:	85% Merlot, 7% Cabernet Sauvignon, 5% Malbec, 3% Petit Verdot
pH:	3.44
T.A.:	6.11 g/L
Alcohol:	13.9%