



**WILD HORSE**  
WINERY & VINEYARDS

**2007 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. Located South of Paso Robles, in Templeton, California, Wild Horse Winery & Vineyards crafts compelling wines from 16 diverse appellations and more than 50 vineyards from the Central Coast. “Enjoy Naturally” reflects the attitude and personalities of the people who have been creating these wines for over 25 years.

**VINEYARDS**

Sourcing for our Merlot includes some of the most sought after vineyards in the Paso Robles AVA. Our Westside Paso Robles sources contribute tannin richness and natural acidity to our blends while grapes from the Eastside offer beautiful aromas and flavors to make completely balanced food friendly wines.

**WINEMAKING**

The merlot fruit was hand picked and delivered to the winery. Upon arrival at the winery the grapes were destemmed and crushed. Fermentation occurred in closed top tanks where the wine was pumped over two to three times per day. Rack and return techniques were used to remove seeds and stems to avoid the extraction of undesirable flavors. Grapes were pressed 10-12 days after yeast inoculation and then the wine racked off of heavy solids to barrel for the completion of malolactic fermentation. This Merlot was aged in a mix of French and Hungarian oak barrels for 12-months.

**WINEMAKER NOTES**

The 2007 Paso Robles Merlot has aromas of spice and combination of black and red fruits, followed with a full entry that leaves your mouth watering for more. With delightful, balanced acidity and modest tannin structure, enjoy this wine between now and 2015. Pair this flavorsome wine with barbequed filet mignon or three cheese ravioli topped with marinara sauce.

**TECHNICAL**

Appellation:	Paso Robles
Composition:	93% Merlot, 7% Cabernet Sauvignon
pH:	3.50
T.A.:	6.40 g/L
Alcohol:	13.9%