

G&C Lurton Merlot Natural 2017

Winemaker Notes :

Vineyard site is a natural amphitheater, our perfect exposure combined with foggy night and warm afternoon allow us to have concentration of color and aromas with perfect ripeness in a grape.

Vibrant ruby color, this wine has a luscious fruit driven nose, reminiscence of plums, ripe red fruit. Persist in a palate with good fruits tones complimented by silky tannins that carry wine to a velvety finish.

Vintage Notes:

Fairly dry spring brought on bud break a couple of weeks earlier than usual and the early development continued through flowering, veraison, harvest. Growing conditions were perfect throughout the summer. Grapes had a long hanging time to achieve full maturity and concentrate flavours. The 2017 show pure and polished tannins with good acidity .

A very unique, fresh fruit scent light to medium bodied red wine.

Harvest: Hand picking
 September 8th, 2017 at night to keep fruit cool.

Average yield : 2,5 Tons /acre

Blending:

Merlot : 100 %

Alcohol: 12,9 %

Production: 50 cases bt

Ava : Sonoma County

Soil : Volcanic Ash, Clay

Surface of the vineyard : 24 acres

Growing : Organic farmed

Planted : 1998

Winemaking: Ozone treatment overnight then yeast inoculation and immediate fermentation, pump-overs twice a day.



Reception:

Berries are meticulously sorted by hand and the advanced “Mistral” wind system leaving only the highest in quality.

Vinification:

Purovino Method: The Purovino method consists in having the grapes (right after harvest) exposed to a certain dose of ozone air while keeping the fruit at a relatively low temperature for at least 15 hours. The impact of the ozone leads to an eradication of any kind of micro-organisms present in the grapes while enhancing the anti-oxidant characteristics as well as tannins and anthocyanins (color).

Maturing:

2 year old French oak barrel for 6 months. This wine is called Au Naturel which stands for natural wine. Our organic farming and minimal winemaking input approach led us to go even further by making a wine that had no preservative (sulfites).