

Fog Mountain,  
**Merlot 2021**  
California, USA



### PRODUCER

Fog Mountain pays homage to the Californian mountain ranges and the cooling fog which envelopes them and has a huge influence on Californian viticulture. The mountains offer unique aspects and varied soils on which to plant vines, whilst the fog, with its cooling effect, creates the ideal microclimate, prolonging the growing season and allowing the grapes to ripen perfectly at an ideal pace.

### VINEYARDS

Grapes for this wine are selected predominantly from vineyards across California's North Coast. The mountain slopes offer unique soils and a climate ideally suited for responsible, sustainable agriculture. The fog cools the vineyards, preserving fresh acidity in the grapes and lengthening the ripening period for the development of layered aromatics.

### VINTAGE

The 2021 vintage came after a cold, relatively dry winter, the exception being a heavy storm in late January. The cold, dry winter produced a fruit set with smaller bunches and berries. Yields were also down about 25% compared to the average. The growing season was ideal, with each hot spell of weather followed by a cool period that allowed the vines to recover. This combined with the low yields to produce excellent fruit intensity shows all the hallmarks of an exceptional vintage.

### VINIFICATION

The grapes underwent a 48-hour cold soak. Fermentation took place in stainless steel tanks followed by 10-15 days on skins, which resulted in further structure and tannins. The wine was predominantly aged in stainless steel tanks to preserve the fresh, primary fruit aromas. Around 5% was aged in neutral French oak barrels for 12-14 months before bottling, to round out the tannins.

### TASTING NOTES

This has lifted aromas of black cherry and spice on the nose. Flavours of strawberry and clove with earthy notes are complemented by a touch of violet. The palate is medium-bodied with soft, round tannins.

Grape Varieties	<b>76% Merlot</b> <b>16% Cabernet Sauvignon</b> <b>5% Petit Verdot</b>
Winemaker	<b>Stephanie Putnam</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.15g/L</b>
Acidity	<b>6.01g/L</b>
Wine pH	<b>3.56</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic</b>