

# cória estates

# 2018 Merlot



## AVA

Applegate Valley AVA

## TASTING NOTES

Floral bouquet, with hints of oak spice.  
Velvety smooth finish with hints of almond  
and black cherry.

## VINEYARD

Schmidt Vineyards  
Clone -  
Block -  
Soil Stream Sediments  
Elevation ~1300-2000 F.A.S.L

## HARVEST

Tons 3.02  
Harvest Date 10.20.2018  
Harvest Method Hand

PH @ Harvest 3.51  
Brix @ Harvest 24.6

Conditions @ Harvest:  
Hot season, dry conditions at harvest. Fruit  
came in clean, no botrytis.

## FERMENTATION/AGING

Production style: Cold Soak - 24 Hours.  
Macro-Bin Fermentation. Pressed to tank post  
fermentation. Settled for 3-5 days and then  
racked to barrels to age for 45 Months.

Yeast D80  
Wine ABV 14.6%  
Wine pH 3.65  
Filtration CrossFlow

## BOTTLED

Cases 96 (12x750ml)  
Bottle Date August 2022  
Release Date January 2024  
Label Color Series

## WINEMAKER NOTES

I love working with Merlot because she is  
subtle and quiet, but leaves a lasting  
impression.

This wine is very tame from start to finish. I  
chose to spice her up a little by using  
Puncheons for part of the barrel selection and  
aging. These are large style barrels that  
equate to almost twice the gallonage as a  
traditional barrel. A traditional barrel holds  
228 Liters, and a Puncheon holds 400 Liters.  
The principle here was that your surface area  
ratio to wine is much less, thus providing  
slower and softer oak exposure over time. I  
feel that was accomplished with this wine as  
it has soft floral aromatics, with subtle hits of  
oak spice that don't overpower the wine. The  
new oak complements the wine well  
especially from this very hot and dry vintage  
from Applegate Valley.

Aurora Coria, Winemaker  
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