

AQUINAS {a.kwine.əs}



2007 MERLOT

WINEMAKING NOTES

This plum colored Merlot expresses Bordeaux like aromatics such as ripe cassis and sweet leather, yet still maintains the forward ripe cherry fruit that the Napa Valley is known for. The palate is very forward with generous and supple black cherry, ripe plum and integrated tannins, making this wine an age worthy Merlot. The finish displays firm tannins laced with sweet vanilla notes.

FOOD PAIRING

Pair this wine with roasted chicken seasoned with mole sauce, grilled peppers, and saffron rice. Also classically paired with pork chops, this Merlot would be great with wild rice and cranberries. It makes a nice aperitif or cocktail red as its smooth texture won't over burden the palate.

OUR PHILOSOPHY

Don Sebastiani Sr. learned about St. Thomas Aquinas in his studies and travels, and was inspired by the way that he brought together two dissident ideas, using scientific method to try to prove the existence of a "higher being." In much the same way, Don knew it was possible to bring together the idea of a classic, excellent Napa Valley wine with affordability and accessibility that most Napa wines lack. Wine should be a luxury that we can all afford, and the famed Napa Valley is no exception.

VARIETAL Merlot

APPELLATION Napa Valley

VINTAGE 2007

WINEMAKER Greg Kitchens

ALCOHOL 13.5%

PH 3.56 TA 0.68 mg/L

UPC 8 33302 00105 1