

COTURRI WINERY

2004 Merlot, Maclise Vineyards, Sonoma Mountain

This wine is a behemoth in a bottle – a turbo driven merlot, thick, rich and full bodied, and endowed with big fruit and terroir. It has a sun-dried red cherry nose with a whiff of espresso. This wine excites your palate with an intense juicy burst of cassis flavors and finely integrated tannins. It also has a magical quality, that at first sip shows gobs of sweetness, but by your second the acids will come forward and it will show almost a completely dry finish. 15.7% alcohol. 365 cases produced.

Maclise Vineyards: The 2004 merlot is from the Maclise Vineyards on Sonoma Mountain – a vineyard site my brother started farming on thirty years ago – and it is certified organic by the CCOF. It is in the Sobre Vista area, above the Sonoma Golf Course – on a property that was originally developed by the sugar heiress Alma Spreckels in the 1920's. The Maclise Vineyards are laid out in an L shape that borders a mountain lake that provides a nice coolness for the vines during the summer months.

Food Pairings: Try the 2004 Maclise Merlot with classic French crème sauces, or steak frites (a hanger steak marinated in garlic with shoestring fries) or a savory mushroom tart. This phenomenal merlot will also pair nicely with a mustardy leg of lamb. Another amazing combination is a rich chocolate cake or tart, whose sweetness will be perfectly balanced by this sweet Merlot fruit.

