

2014 Billy K Estate Merlot



Deep ruby in color, this wine is bursting with the flavors of black cherry, currants and mocha. It has a mouth-coating spicy richness, and a beautiful balance of acidity and well-integrated tannins. Billy K Merlot is from an estate block dedicated to Richard Alfaro's late father-in-law and friend William "Billy K" Kempker. The label is taken from a treasured family photo featuring a young Bill, sport fishing off the Gulf of Mexico in the 1950's.

The Vineyard

Ryan Spencer Vineyard, named after the Alfaro's son, was planted in 2001. It is comprised of 7 acres broken into 6 different blocks on a very steep hill between 450 and 800 feet in elevation. **Billy K** block is planted to one acre of Merlot divided between clones 343, 347 and 181. **Grandma & Grandpa's** blocks are located on the lower part of the hill and is planted to 4 different Dijon clones of Chardonnay and Pommard clones 4 & 5 Pinot Noir. **La Escalera** is a terraced hillside block planted to Hermitage clones of Syrah. On the top of the hill is **Mrs. K's** block. It is planted to Syrah clones 470, 877 and 174 with a vine density of over 2300 vines per acre.

The Winemaking

The grapes were harvested on October 9, 2014. The wine was made from 100% whole berries. The grapes were placed into small open-topped fermenters; the must was chilled to 50 degrees Fahrenheit and cold soaked for five days. Fermentation occurred via indigenous yeasts. Punch downs were performed 3 times a day during fermentation. After fermentation, the wine was pressed off directly into French oak barrels where it underwent spontaneous malo-lactic fermentation and was aged for 18 months on the lees.

Production	198 cases	Release Date	August 2017
Alcohol	14 % by vol.	Aging	18 months in French oak barrels (50% new)
Bottle Size	750 ml & 1.5 L	Suggested Retail	\$33 & \$71