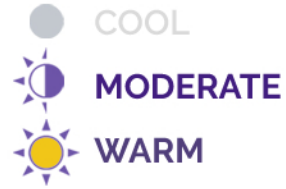




MERLOT

BLACK GRAPE CLIMATE



MODERATE CLIMATE



FLAVOR MEDIUM



GREEN BELL PEPPER



STRAW BERRY



RED PLUM

WARM CLIMATE



FLAVOR MEDIUM PRONOUNCED COOKED FRUIT



BLACK BERRY



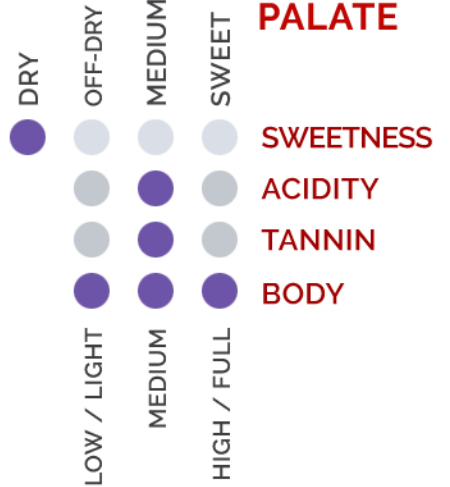
BLACK PLUM



DRIED FRUIT TOBACCO

Very good/outstanding

ON THE PALATE



MATURATION

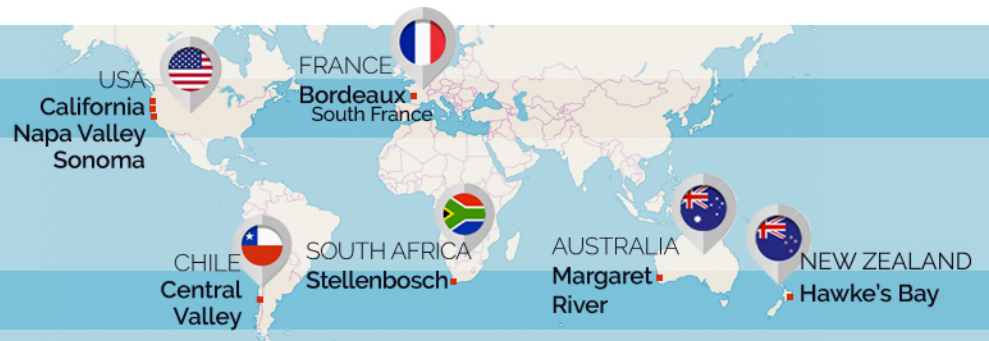
Oaked or unoaked. Oak maturation in barrel to soften tannins.



BLENDED

Single-varietal or often blended (Cabernet Sauvignon) to add tannin/balance acidity, if too low

- France: BORDEAUX
- Regional Appellations**
- Bordeaux AOC, Bordeaux Supérieur AOC
- LEFT BANK Appellations**
- Médoc AOC
 - Haut-Médoc AOC
 - Margaux AOC
 - Pauillac AOC
 - Graves AOC
 - Pessac-Léognan AOC
- RIGHT BANK Appellations**
- Pomerol AOC
 - Saint-Émilion AOC
 - Saint-Émilion Grand Cru AOC



BORDEAUX

Most widely planted variety

- Bordeaux AOC, Bordeaux Supérieur AOC: Merlot-dominated blends throughout the region
- Saint-Émilion AOC, Pomerol AOC (right bank): most famous Merlot-dominated wines
- **South France:** warm climate | single varietal or blended (Cabernet Sauvignon, Grenache, Syrah)



CALIFORNIA

pronounced flavor of oak

- California: fruity, medium-bodied
- **Napa Valley, Sonoma:** concentrated flavors, full body



CHILE

- **Central Valley:** warm and dry climate | soft, medium-bodied for high volume brands



SOUTH AFRICA

- **Stellenbosch:** complex, age-worthy wines from classic Bordeaux varieties | moderate to warm climate



AUSTRALIA

- **Margaret River:** high quality blends with Cabernet Sauvignon



NEW ZEALAND

- **Hawke's Bay:** moderate climate, rainfall | from light/fruity to full body/long-lived wines | single-varietal / blends