



ŠTEKAR Merlot

REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2016	WINERY ESTABLISHED	1985
VARIETALS	100% Merlot	VINEYARD(S)	Estate fruit
ALCOHOL	15%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	500L oak barrels 22 day maceration	SOIL TYPE	Opoka (Marl)
AGING	13 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	Slovenian oak Used	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	3,000 bottles
TOTAL SULFUR RS	26 mg/l 4 g/l	HARVEST DATE	September 21st

In the heart of the Goriška Brda, in the picturesque village of Snežatno, the Štekar family nurtures and creates centuries-old traditions of winemaking

The Štekar family started with humble beginnings in the Goriška Brda zone of Slovenia back in 1985. With only a few hectares of vines, they were farmers for a nearby cooperative until they began to grow and have the means to start their own winery. Today, still small and dedicated to the best fruit they can grow; they farm 10 hectares of vines and produce 35,000 bottles in total. Combined with another 22 hectares of cherry orchards, as well as an agriturismo, Roman Štekar, and his son Jure, run this lovely natural winery in the stunning hills of western Slovenia. In 2006, the winery received its organic certification, showing further their commitment to low-impact start-to-finish wine making which they have supported since the beginning. Their use of neutral oak barrels, tiny amounts of SO₂, and pure expressions of the locally used varietals; proves to be working for them as they continue with their gorgeous winery in one of the most famous 'natural' wine regions of the world.

The Slovenian oak used at the estate is actually harvested from the property, cut and dried for years on the property, sent away to be turned into barrels, and brought back for aging the red wines at the property

The 2016 Merlot comes from a 20-year-old hillside vineyard on the property, which produces one of the most special wines at the estate, because the oak that the wine ferments and ages in for 13 months, is entirely Slovenian oak from the oak trees on the property. The wood is cut, dried, and turned into barrels so that the reds of the estate can soften in them, but what makes the Merlot extra special, is it is the only wine that is solely aged in the estate's own wood. The fruit was brought in for native fermentations in these barrels, and was not filtered before bottling, which is also the only instance when the wine sees any sulfur additions. The fresh quality of fruit, with ample acidity, and lovely supple tannins, make for a remarkable Merlot to drink around the dinner table with many different cuisines. Red cherries, plums, and spices come through on the nose and on the palate, bringing an overall balance to this age worthy red that is truly spectacular.