

M A R L O 2 0 1 2 C A L I F O R N I A M E R L O T W I N E N O T E S

• GRAPE SOURCING •

Grapes for our Merlot were selected from among the best coastal growing regions in California's Sacramento River Delta Region. In these areas, warm sunny days provide optimum grape ripening, while Pacific Ocean fog create cool nights and maintain the acidity in the grapes, resulting in a balanced Merlot full of flavor.

Appellation: 100% California

• VINTAGE •

The 2012 vintage experienced some outstanding growing conditions this harvest yielding generous amounts of high quality fruit. Moderate weather throughout the growing season has put little pressure on the vines, and provided grapes with well-balanced chemistries. Our Merlot displays ripe fruit aromas and flavor, richness, and balanced acidity.

Wine analysis: .51 % total acid, 3.60 pH, and 13.5% alcohol, by volume

• WINEMAKING •

After de-stemming the grapes, the juice was fermented on the skins for up to 2 weeks at $\sim 80^{\circ}$ F. This warm temperature aids in extracting color and desirable tannins from the skin of the grape. Gentle pressing of the must is essential for getting additional flavor and color, while avoiding the overly drying tannins found in the seeds. After a full malo-lactic conversion to soften the acids and add complexity to the nose, this wine was aged on oak at cool temperatures until it was ready for the final blend. Our Merlot has a wonderful hue of red, plenty of fullness and structure, while retaining Merlot's signature softness on the palate. We added a bit of Petite Sirah for deep rich color a dash of Zinfandel for jammy fruit flavors.

Varietal blend: 79 % Merlot, 15% Petite Sirah, 5% Zinfandel, 1% Barbera

• WINEMAKER'S NOTES •

Our Merlot is a rich garnet color, with flavors of black cherries, plums, and figs, with a soft, smooth finish. With its balanced acidity and ripe fruit flavors, this wine is an easy match with a wide range of main courses, including meats, pasta and vegetarian dishes.