



2012 Meritage

Alcohol label %: 12.2 | pH: 3.4 | Residual Sugar (g/L): 0.0



Growing Conditions

We escaped the late spring frosts that followed the unusually early (March) Bud-break of 2012, and the extended growing season ultimately produced some of the finest fruit on record for nearly all varieties.

Winemaking

Fruit forward oak-aged Bordeaux blend featuring rich flavors depth and balance. 2012 Vintage: 46% Cabernet Sauvignon 39% Cabernet Franc 15% Merlot We bottle a Meritage blend only in exceptional years -- prior bottlings were in 2001, 2007, and 2010.

Aging

On skins until dry/complete malolactic (each varietal fermented separately) Aged for 13 months.

Bottling

March 20, 2014, cork seal.

Limited quantities, Library wine. Club membership required for access.

Palate

Full of ripe berry and black cherry with soft tannins and hits of dark chocolate all in beautiful harmony.

Food Pairing

We recommend serving this superb wine with beef, grilled foods or hearty pasta dishes.