



# 2012 Meritage

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

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## 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.