

SUN + SOIL + HUMANITY



DOUBLE GOLD
San Francisco Chronicle Wine Competition

## Tech Info

Suggested Retail: \$60 Number of Cases: 550 Alcohol: 15.2%

## Winemaking

Our winemaker builds this blend piece by piece to ensure a wine with layers of complex aromas and flavors. Kevin uses modern techniques of cold soaking the grapes prior to fermentation and a slow, cool fermentation rate. This insures maximum extractions of color, not tannins, and the preservation of the fruit flavors. This wine is then barrel aged for 24 months in 50% new French oak. 39% Merlot, 32% Cabernet Franc, 20% Cabernet, 5% Petite Verdot, 4% Malbec

## Tasting Notes

Our 2010 Meritage is a blend of noble Bordeaux style varieties that consistently deliver lush tannins and intense blue fruit flavors. Blueberries intermingle with hickory and licorice & black cherry plums. This Meritage is full bodied with rich chunky tannins with a lengthy finish that will beckon to open up another bottle.

## Vintage Notes

The 2010 Vintage was long and cool and was noted by most as a very advantageous vintage for Northern California. The vintage kept the brix in check while fruit flavors and esters matured.

