



2012 MERLOT



TASTING NOTES:

Los Chamizal sits 800 ft above the Valley of the Moon. The volcanic ash in the soil gives the basis of the wine a well-balanced earthy component, where softness and boldness form an elegant bond. Supple tannins sail around contributing to an omnipresence of intricacy and seduction. Layers of dark chocolate, raspberries, black currants and black cherries dance the night away with hints of tobacco, violet, black pepper, and vanilla. With more nuances than ornaments on a Christmas tree, the wine pairs well with the likes of gruyère cheese, short ribs, and mushroom stroganoff. Let the umami fly when pairing and you won't go wrong.

WINEMAKING NOTES:

2011 and the beginning of 2012 were rainy years. The ground was saturated with an array of nutrients as well as a wetter soil than normal. Once the sun came out, she shined rays of hope and life to the earth below. The clusters grew proud, voluptuous, and mighty. Due to the extra wet ground, longer hang time was needed to capture the flavors from the terroir, resulting in a higher brix. The merlot clusters were hand picked in the early morning hours on October 4th, 2012 after a steady stream of sunny days. The clusters were sorted by hand, de-stemmed, and placed in stainless steel where they were cold soaked for 3 days to extract colors and flavors. Heat was then returned to the tank where we inoculated the wine with BDX yeast. Pump-overs were done 3 times a day over a stable 12-day fermentation. Free run juice and press juice were kept separate in their reserved barrels, where flavored notes could be extracted. We used 25% New French and 75% 5-year Old French oak barrels. After 8 months, the lots were combined and returned to the barrels. We added the equivalent of 10% Cabernet Sauvignon to give more lead off in the front palette. We bottled the wine September 2014.

VINEYARD

LOS CHAMIZAL VINEYARD

PICK DATE

10/4/12

BOTTLE DATE

SEPTEMBER 2014

BRIX

25.7

ALCOHOL

14.8

CASES PRODUCED

216

AVA

SONOMA VALLEY

PH

3.89