



Meritage 2012

Vintage:

2012 was a good year and certainly an improvement over 2011. Bud break happened 2 weeks early with no significant frost damage. The summer showed very high temperatures but in September and October the weather was considerably cooler, with more pleasant temperatures for ripening. The derecho in June and Hurricane Sandy in late October luckily had little impact on fruit quality. We believe the early heat stalled ripening in the reds but a cooler early fall helped us achieve very high quality fruit.

Process:

Sorting pre and post-destemming, grapes are destemmed, not crushed. Fermentation and maceration will last up to 2 months followed by a gentle pressing. Malolactic fermentation is carried out in barrels. blending is done in april. Aging 18 months in French oak (50% new oak).

Alcohol: 13.1% - Residual Sugar (RS): 0.1% - pH: 3.7 - TA 5.4 - VA 0.7

Bottled: 3/31/2014 Total Cases: 1261 (48 Magnums) Retail Price: \$70 Bottle

Grape Varieties/Vineyards:

42% Merlot (29% King Family Vineyards, 13% Trump Vineyards)

27% Cabernet Franc (20% King Family Vineyards, 7% Old House Vineyards),

25% Petit Verdot (14% King Family Vineyards, 8% Turk Mountain Vineyards, 3% Hobby Vineyards),

6% Malbec (Turk Mountain Vineyards).

Tasting Notes:

The 2012 vintage of our Meritage is a harmonious blend of Merlot (42%), Cabernet Franc (27%), Petit Verdot (25%), and Malbec (6%). The nose of the wine opens with bright cherry and raspberry notes mingled with fresh tea leaves. Flavors of allspice and baked blueberries, as well as a hint of mace come together on the palate while tight tannins and good structure promise to make this wine worthy of bottle aging. Aged for 18 months in French oak. Drink now through 2022.