



## Meritage 2013

### Vintage:

2013 was a fascinating year of two extremes. The spring and early summer were one of the wettest we have ever seen. We really had to stay on top of mildew and used extra leaf removal in order to help the fruit dry out with the morning sun. It was looking grim and then suddenly in September it turned dry and cool. The whites were exceptional and luckily it stayed dry for the reds until rain returned in late October. This growing season also saw a 17 year hatch of cicadas and a very low mast crop in the surrounding forest. These factors lead to unusually high predation pressure on the grapes.

### 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: 13.4% - Residual Sugar (RS): 0.04% - pH: 3.65 - TA 4.9- VA 0.7

Bottled: 4/16/2015      Total Cases: 1501 (48 Magnums)      Retail Price: \$70 Bottle

### Grape Varieties/Vineyards:

49% Merlot (King Family Vineyards)

24% Petit Verdot (22% King Family Vineyards, 2% Turk Mountain Vineyards)

21% Cabernet Franc (King Family Vineyards)

6% Malbec (Turk Mountain Vineyards)

### Tasting Notes:

The 2013 vintage of our Meritage is a blend of Merlot (49%), Petit Verdot (24%), Cabernet Franc (21%), and Malbec (6%). The nose is a complex aroma of raspberry, licorice, violet, and dried herbs with a hint of smoke. On the palate, these same notes deliver a restrained profile with a delicate touch of spice. Firm tannic structure and acidity follow through the finish. Aged for 18 months in French oak. Drink now through 2023.