

90
Points



2012 MERITAGE

VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little intervention.

VINEYARD SITES

100% East side of Seneca Lake

WINEMAKING

Blend: 52% Cab. Sauvignon, 33% Merlot & 15% Cab. Franc
Harvest Dates: 10/11 - 10/30/12 Total Acidity: 6.5 g/L
pH: 3.8 Alcohol: 13.9%
Cases Produced: 515 Filtration: Unfiltered
Harvest Brix: 23.6°-25.3° Unfined
Residual Sugar: 0.2%

OAK PROGRAM

Aged for 15 months in 14% new American oak, 14% 1 yr old American oak & 72% neutral oak barrels.

TASTING NOTES & FOOD PAIRING

Cigarbox aromas mingle with rich cocoa and coffee on the nose. The round and smooth mouthfeel is braced by ripe blackberry and blueberry with hints of oak and a touch of vanilla on the finish. Pair this Meritage with bleu cheese crusted filet mignon.

