

2012 MERLOT RESERVE

DAMIANI VINEYARD

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. These wines from the 2012 vintage are beautifully balanced with bright acidity and fresh fruit flavors.

VINEYARD SITE

Our Damiani Vineyard produces wines that tend to soften the line between feminine sophistication and bold vitality. Anyone who knows Lou Damiani would agree that this characterization of his vineyard perfectly mirrors his energy in life – thoughtful, passionate and strong. This site was hand-planted in two separate instances on Howard Gravelly Loam soils, the lower block in 1997 and the upper block in 2000.

WINEMAKING

Hand-harvested
Harvest Date: 9/28/12
Total Acidity: 6.5 g/L
Alcohol: 13.9%

Hand-sorted
Harvest Brix: 24.5°
pH: 3.95
Cases Produced: 190

OAK PROGRAM

Aged for 17 months in a combination of 13% new Hungarian oak and 6% in new French oak.

TASTING NOTES

Aromas of red berries, smoke and leather followed by dark cherries and violets, all finished with lingering vanilla and spice.