2012 Merlot

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

Vineyard Sites
100% East side of Seneca Lake

Winemaking
Harvest Date: 10/5-10/10/12 Total Harvest Brix: 23.6°-24.5°
Acidity: 6.2 g/L Alcohol: 13.5%
pH: 3.63
Bottling Date: 8/27/13
Cases Produced: 295

Oak Program
Aged for 9 months in 4% New American Oak, 4% New French oak & 92% in neutral oak barrels.

Tasting Notes & Food Pairing
Beginning with pronounced aromatics of blackberry and black cherry, this 2012 Merlot plays on the fruitier side of the spectrum, generating a more subtle introduction to earthiness on the nose. The palate generates a light to medium-bodied richness, full of dark fruits with a hint of anise and a toasted, nutty core. Fine tannins braced by nice acidity make this Merlot a perfect partner for many foods. Throw a little twist on your traditional American burger and try a juicy beef burger with stilton cheese and caramelized onions as a pairing partner with this Merlot. Or, for a fantastic and traditional vegetarian option, pair with hearty french onion soup.