



## 2012 MERLOT

**VINTAGE:** 2012

**APPELATION:** PASO ROBLES **VARIETAL:** 100% MERLOT

**VINEYARDS:** FILIPPONI THOMPSON

HARVEST DATE: 9/6/12 BRIX AT HARVEST: 24.2

**ALCOHOL:** 14.1%

**pH:** 3.75

**TA:** 67 g/100ml

**CASE PRODUCTION:** 524 CASES

RELEASE DATE: 9/1/2013 SUGGESTED RETAIL: \$25



## CENTRAL COAST COLLECTION:

Inspired by the relaxed, friendly lifestyle enjoyed throughout California's serene coastal towns, these wines best reflect the merits of the diverse growing regions that span from Santa Barbara to Monterey Counties. The wines are approachable in both price and style, and exhibit a Central Coast flavor profile that is suitable to a wide variety of foods. The wines of the Central Coast Collection share one common trait, fruit and regional character.

## FROM THE VINEYARD TO THE GLASS:

Our 2012 Merlot is made through blending multiple grape sources from Paso Robles where Bordeaux varietals thrive due to warm summers and moderate winters. With the cooling affects of the Pacific Ocean elongating the grapes hang time, this helps our Merlot to develop rich flavors and good structure. The wine goes through 12 months in small French oak barrels before being bottled, creating distinct oak flavors of cedar, vanilla and toast.

## TASTING NOTES:

The 2012 vintage of our Merlot is a well-balanced red with gorgeous fruit flavors of blackberry, chocolate covered cherries, blackcurrant and juicy plums. The oak on this wine is beautifully integrated allowing notes of cedar, vanilla and charred wood to marry with the fruit and soft tannins. Pair this wine with succulent pork roast, cheesy gratin or chicken liver pâté.