



## 2012 Estate Merlot

Appellation:	Oakville Estate, Napa Valley
Varietals:	88% Merlot, 12% Cabernet Sauvignon
Ageing and Cooperage:	22 months in 60% new American & French oak hybrid barrels
Alcohol:	14.5%
Bottled:	June 18, 2014
Released:	October 21, 2012
Cases Produced:	278 cases

The Merlot was sourced mostly from grapes grown from our Oakville estate, where we have one and one-half acres planted. 14% of the Merlot was sourced from the Coliseum Vineyard, Napa Valley. We feel this wine is a classic style worthy of distinction from some of the best Napa Valley vineyards.

### HARVEST:

We handpicked 4.68 tons of Merlot on October 21, 2012 in the early morning.

Sugar: 25.5 Brix

Acidity: 0.61 g/100ml

pH: 3.55 units

### FERMENTATION AND AGEING:

After the grapes were put through the crusher/de-stemmer they went to tank for a two day cold soak. The must was inoculated with cultured *Pasteur Red* yeast, and fermented and pumped over for 12 days at an average of 90 degrees Fahrenheit. The must was pumped over at least three times daily to enhance color, flavor and tannin extraction from the skins. After two rackings the wine was transferred to 60% new American/French oak hybrid barrels. The wine underwent its own malo-lactic conversion in the barrel over a 22 month aging period.

### CHARACTERISTICS:

Robust and intense aromas of roasted espresso, cedar, and ripe Japanese plum define this extremely balanced wine. Layers of dark cherry, violet, and raspberry flavors are followed by soft tannins, a long finish, and mouth-watering acidity. With proper storage, this wine will age admirably for fifteen years; however, we feel it is drinkable now. Lively acidity makes it a great food wine, and an especially good accompaniment with lamb chops, roasted pork, and filet mignon.

*Mrs. Venge*

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