



TRENTADUE

Merlot  
Block 500

2012

ALEXANDER VALLEY ESTATE



WINEMAKER NOTES

Another spectacular harvest down memory lane. If I have to describe the 2012 harvest with one word, intense is what it comes to mind! The last similar vintage was 1997 when everything ripened at the same time and there was a lot of it. Following the low yielding 2011 this harvest was expectedly larger and one of the largest in the history of Trentadue as far as total grapes made to wine. The quality of all varieties is outstanding!

The grapes for our 2012 Merlot were harvested in October of 2012. After careful hand sorting the fruit was de-stemmed and pumped whole berry only into the fermentation tank. Some lots were drained and pressed at dryness others went through extended maceration for additional 22 days. The wine was racked twice before barrel aging. This is a very food friendly wine because of the relatively lower alcohol (14.2%), small percentage of new oak barrels (12%) and relatively high acidity. The nose is typical for this variety with intense dark cherry and blueberry aromas supported by nuances of herbs and peppers. The mouth feel is fresh and juicy, with long, slightly tannic finish that begs for another sip or two. Enjoy with variety of meat dishes and particularly with leg of lamb with Mediterranean herbs rub. Enjoy now or age for another 3-7 years.

Cheers!

MIRO TCHOLAKOV

TECHNICAL NOTES

<b>VARIETAL</b> 100% Merlot	<b>PRODUCTION</b> 3630 Cases	<b>AGING</b> 14 months in 12% new French, American other European oak
<b>APPELLATION</b> Alexander Valley Estate	<b>BOTTLED</b> December, 2013	<b>ALCOHOL</b> 14.5%
<b>WINEMAKER</b> Miro Tcholakov	<b>RELEASE DATE</b> February, 2014	<b>RESIDUAL SUGAR</b> .35%
		<b>pH</b> 3.57
		<b>TOTAL ACID</b> .63g/100ml