

2013 Meritage Central Coast Wine Facts

Vineyards and Harvest

Vineyards: 100% Estate
Harvest Date: Sept. 9 - Oct. 10
Average Brix at Harvest: 24.5
pH: 3.54
TA: 0.68 g/100 ml
Sugar: 0.09g/L

Winemaking

Hand-harvested and hand-sorted
De-stemmed to closed top tanks for 72 hour cold soak
Inoculated and pumped over 3 times daily during peak of fermentation
Pressed off the skins

Aging and Blending

16 Months in 60% French Oak - 40% American Oak
Blend: 36% Petit Verdot, 35% Cabernet Sauvignon, 16% Cabernet Franc, 13% Merlot

Bottling

Bottle Date: Feb. 12, 2015
Alcohol: 14.0%
Cases Produced: 1,466
SRP: \$18

Tasting Notes

Color: Very dark opaque garnet with a very dark purple hue. Lighter purple rim.

Aroma: Chocolate covered cherries, cassis, blackberries and vanilla.

Structure: Medium tannins, medium acidity. Very dry.

Flavors: Dried cherries, blackberries. Very smooth mouthfeel. The fruit is a little more subdued, making this feel more like an Old World wine. The tannins are a bit drying, but the juicy mouthfeel (from the cool weather climate acidity) balances both perfectly.

Pairing: Beef stew, Manchego cheese



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