



2011 Merlot

Southern Oregon • Rogue Valley

Tasting Notes

Purple in color, the nose leads with aromas of blackberry, raspberry and cinnamon. Flavors mirror aromas on the palate with a lovely, mineral-driven entry and elegant flavors of plum and barrel spice framed by smooth tannins. Drink 2015 - 2020.

Winemaking Notes

The stylistic vision for this wine focused on fruit, lush and jammy characters, structure and oak complexity, ripe tannins, and a soft, juicy mouthfeel. The grapes were picked at peak ripeness, gently destemmed, and crushed with a whole berry component of approximately 20% for intraberry fermentation, a technique which adds fruitiness to the wine. Prior to fermentation, the must underwent a five day cold soak which allows for low tannin extraction and increased fruitiness and mouthfeel. On the fifth day, the must was inoculated with two specially selected yeast strains and then allowed to warm up to a peak fermentation temperature of 89 degrees F. Fermentation took place in closed top small bin fermenters and was pumped over twice daily for approximately 11 days. A light pressing took place just prior to dryness and was allowed to settle in the tank overnight. The following day, the new wine was barreled with light, fluffy lees where it finished primary fermentation and underwent malolactic fermentation. One racking occurred after malolactic fermentation.

Technical Data

Grape Type: Merlot

Appellation: Rogue Valley

Vineyard Source: Quail Run

Harvest Date: November 8, 2011

Harvest Statistics:

Brix: 21.8 - 22.1°

Titrateable acidity: 5.0 g/L

pH: 3.41

Finished Wine Statistics:

Alcohol: 13.7%

Residual Sugar: dry

Titrateable acidity: 6.89 g/L

pH: 3.64

Yeast Strain: D80, D254

Fermentation: Small Bin

Barrel Regimen: 17 months,
33% New Oak, 77% French,
20% American, 3% Hungarian

Bottling Date: July 5, 2012

Cases Bottled: 745

Release Date: 2014

Peak Drinkability: 2015-2020

Food and Serving Suggestions

Mediterranean Lamb Burgers, Meatloaf, Slow Cooker Roast Beef, and Blue Cheese.

