

the path



2012 MERLOT

WINEMAKING NOTES

Our 2012 Merlot opens with aromas of boysenberry, rose petals, vanilla and a hint of cedar. This wine exhibits a classic Merlot profile, with cranberry and tart cherry flavors, and a spice that appears on the mid-palate from both the terroir and French oak aging. Vibrant acidity drives the fruit profile throughout this medium-bodied wine, the flavors linger with the well-integrated tannins. Due to the balanced flavors in this Merlot, food pairing is a breeze. Try it with grilled pork chops with orange barbecue sauce, roasted duck and even your favorite burger.

APPELLATION

The majority of the grapes used to make this wine were sourced from Lodi. The Lodi AVA is located in the Central Valley of California, at the northern edge of the San Joaquin Valley, east of the San Francisco Bay. Lodi wine country has a climate that is cooled by winds and fog from the San Francisco Bay. Due to a break in the coastal mountain range to the west, Lodi vineyards enjoy a more moderate climate than those in the Central Valley. Lodi's terrain is composed of well-drained, mineral-rich soils. These soils have the rare ability to produce excellent quality grapes at relatively high yields.

VINTAGE

Phenomenal, exceptional, and ideal all accurately describe the growing conditions relished by Lodi grape growers in 2012. Winter and spring were dry and mild with bud-break occurring about a week earlier than average. Summer brought just a few days over 100° Fahrenheit. September was much warmer than usual, accelerating grape ripening. After three difficult harvests, 2012 was a welcomed sight with its record breaking crop size and high quality fruit.

BLEND

81% Merlot
11% Barbera
3% Grenache
3% Petite Sirah
2% Syrah

VARIETAL

Merlot

APPELLATION

California

VINTAGE

2012

WINEMAKER

Greg Kitchens

ALCOHOL

13.5%

PH

3.52

TA

5.9 g/L

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