

elements



2012 **MERLOT** SONOMA COUNTY

VINTAGE

The 2012 vintage was an ideal growing season from bud break to harvest. The cold winter delayed bud break briefly until spring temperatures allowed uniform shoots to development. The weather during bloom was ideal for fruit set and a large percentage of flowers developed into berries. During the summer the cycle of warm days and cool nights allowed veraison to progress uniformly and quickly. The consistent temperatures and absence of heat spikes removed the risk of sunburn and allow for even ripening. After the prior two late vintages, growers were grateful to start harvest in late August. With warm sunny days, harvest progressed with a steady flow of high quality fruit. A late heat wave was perfect for finishing up the season.

VINEYARDS

The grapes for this wine came from multiple vineyards in the premium Sonoma County appellations like Alexander Valley, Knights Valley. The primarily warmer regions bring nice ripe, fruit forward characteristics to the wine. These vineyard sites consist of a combination of valley floor and hillside fruit which create a blend of complexity and layers of fruit and structure.

WINEMAKING

As each vineyard lot reached maturity the grapes for this wine were hand harvested in the early morning hours over a several week period in September and October. Brought from the vineyard in bins, the fruit was de-stemmed, crushed, and fermented in separate stainless steel tanks. Following fermentation the wine lots were transferred to French oak for aging (30% new), with twice yearly rackings for aeration. Prior to bottling the cuvee was assembled using a base of Merlot with lesser amounts of other varietals for breadth and complexity.

TASTING NOTES

Bright and racy, this fruit forward wine has similar flavors that expand on the palate with mouth-filling intensity, while the well integrated tannins melt away creating a relaxed and lingering finish

Color	Deep red color with crimson highlights
Aroma	Aromas of red currant, cherry and a hint of strawberries dusted with cocoa powder



Varietal Information

96% Merlot, 3% Cabernet Sauvignon,
1% Cab Franc

Appellation Sonoma County

Cooperage 100% French Oak

Age 18 months

Ratio 30% new oak

Alc 14.3% by volume

RS .07 g/l

pH 3.69

TA 5.3 g/l

Production 1,200 cases



when the elements are in balance, harmony exists.

Please enjoy responsibly.

Distributed by Aveniu Brands, Baltimore, MD.

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