



2012 Meritage Reserve

*Double Gold/Best of Class/Best Over-all
99/100- New World International Wine
Competition 2015

TASTING NOTES

Our highly awarded, full-bodied Meritage Reserve is made from carefully selected blocks in the vineyard. The fruit is hand-picked and sorted to ensure top quality. After 15 months in French and American oak barrel, this blend boasts rich, complex aromas of ripe cherry, cocoa and blueberry. Flavors of plum and spice are balanced with hints of fresh cedar and vanilla. Smooth, velvety tannins linger on the finish.

FOOD PAIRING

Prime rib steak, sharp aged cheeses and dark chocolate

WINEMAKING

De-stemmed and crushed then cold soaked for 3 days.

Fermentation kept between 25 °C and 28 °C

15 months in French & American barrels
60% French, 40% American; 25% new oak

All fractions kept separate until bottling, then blended

HARVEST

All hand-picked and hand sorted.
Majority of grapes sourced from Noble Ridge Vineyard.

STATS

Varietal: 50% Merlot, 45% Cabernet Sauvignon, 2.5% Malbec, 2.5% Cabernet Franc

Alcohol: 13.7%

Residual Sugar: 1.5

Harvest Date:

Oct 5-6, Oct 24-25

Brix: 23.5

TA: 6.0g/l

pH: 3.63

Cases: 350

