

STE CHAPELLE



2012 SRV MERLOT

BACKGROUND

Merlot is an early ripening grape which makes it particularly suited to the Snake River Valley. Our region's warm days and cool nights allow us to grow grapes that produce a consistently outstanding Merlot.

WINEMAKING

The 2012 harvest was just about as perfect as a winemaker could ask for. No measurable rainfall in the months of September and October guaranteed us clean fruit that could be picked at the peak of ripeness. We fermented our Merlot on the skins in slope-bottomed fermenters for 10 days and then gently pressed off the wine.

WINE DESCRIPTION

A lush Merlot with developed flavors of cherry and boysenberry followed by hints of spice. Toasted oak notes lead to supportive tannins on the finish.

FOOD PAIRINGS

Porterhouse steak, grilled vegetable kabobs, stuffed mushrooms, dark chocolate

TECHNICAL DATA

VARIETY BLEND 100% Merlot

VINEYARD Skyline

ALCOHOL 13.50%

T.A. 0.61

pH 3.66

CASES PRODUCED 1,544