



MERLO FAMILY

ESTATE VINEYARDS



2012 Zinfandel

Trinity County

Growing Season:

Bud break came right on schedule in the second week of February. Several medium to high frost events kept us busy through the rest of the month, but caused little if any losses. We experienced a couple weeks of extreme heat in August, but coming before veraison, there was no loss of acidity or damage to the fruit. Harvest happened in late September through early October, and finished just two days before the first fall rains arrived.

Tasting Notes:

A very floral nose of red fruits and spice leads to a soft and gentle mouth feel supported by fresh acidity and a surprisingly long finish.

Zinfandel sometimes gets pigeonholed as a BBQ and burger wine, and while the 2012 vintage will fill that role quite well, it has a refinement and sophistication that will shine with your more ambitious creations as well. Think mushroom risotto or chipotle-lime rubbed pork loin; even cedar planked salmon would be a fine match for this svelte beauty.

Enology

Composition: 100% Zinfandel

Aging: American Oak, 12 months

pH: 3.6 **TA:** 5.9 Gr/Lt. **ALC:** 14.2%

Production: 750 cases **Release:** Mar 2014