

·RED· DIAMOND

2012 MERLOT

WASHINGTON

THE WINE

The 2012 Merlot opens with lovely flavors of black cherry, plum and a spice scented nose. The sweet fruit on the palate is complemented by the medium-bodied tannins and toasty oak with a nice smooth finish.

THE YEAR

The 2012 vintage provided outstanding weather conditions in Washington state. Bud break started a little earlier than normal but cooler temperatures through the early summer delayed veraison slightly. A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

HOW WE MADE IT

We destemmed, crushed and inoculated our grapes to begin fermentation. Fermentation lasted 6–10 days on the skins, with a twice-daily pumpover regime. The wine was aged for 12 months in French and American oak barrels for added complexity.

WHAT IT'S GOOD WITH

This is a soft and versatile style of Merlot that would pair well with foods like pork tacos or grilled tuna steaks. It will also make a great pairing for vegetarian dishes like grilled Portobello mushrooms or pasta with tomato sauce.

JUST THE FACTS

WHERE IT'S FROM: Washington state

BLEND: 90% Merlot, 10% Syrah

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.51g/100mL

pH: 3.74



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