
TOPEL WINERY

2012 MERITAGE

LE MARIAGE

MENDOCINO COUNTY

AROMA

Dominated by dark fruit notes of cassis, figs, blue berries, and a hint of rose. Some tertiary notes of tobacco and chocolate starting to develop with aging.

FLAVOR

This medium/full-bodied wine carries the complexity of a Bordeaux blend, but displaying the fruit driven nature of California. Dark plums, black cherries, with herbes-de-provence undertones. Significant structure and tension, but smooth and decidedly elegant.

VINIFICATION

This wine was fermented with indigenous yeast. It had an average maceration time of 29 days in small one ton vessels to gently extract the rich color and tannin. Gentle punch downs were performed 3 to 5 times per day. It aged in tight-grain French oak barrels for about 30 months to allow for integration and complexity.

CHEMISTRY

Alc: 14.2%

pH: 3.82

TA: 5.5 g/L

WINEMAKER'S NOTES

We only make a Meritage wine in years when the harvests of the specific Bordeaux varieties that comprise the blend are of the very highest quality. 2012 was one of those blessed years at our estate!

45% Cabernet Sauvignon, 45% Merlot, 5% Petit Verdot, 5% Malbec.

