
TOPEL WINERY

2012 TOPEL ESTATE BLEND

MENDOCINO COUNTY

AROMA

Deep dark fruit notes of ripe figs and black currant, violets, and a hint of pepper. Some tertiary notes of cured meats and cedar shavings.

FLAVOR

This medium bodied wine carries the complexity of a Côtes du Rhône and the elegance of a Bordeaux. Taste of black cherries, light fig chutney, clove and allspice. Textured tannin that leads to a long smooth finish.

VINIFICATION

This wine was fermented with indigenous yeast. It had an average maceration time of 26 days in small one ton vessels to gently extract the rich color and tannin. Gentle punch downs were performed 3 times per day. It aged in 35% new tight-grain French oak barrels for about 26 months to allow for integration and complexity.

CHEMISTRY

Alc: 14.2%

pH: 3.84

TA: 5.8 g/L

WINEMAKER'S NOTES

Light winter rains and several days of frost in Spring kept us on our toes; however, 2012 became a growing season that winemakers dream of – good set during bloom, temperate Summer with no heat spikes, moderate Fall days. . This was one of those blessed years at our estate!

45% Syrah Noir, 40% Cabernet Sauvignon, 10% Petit Verdot, 5% Malbec.

