



Basel Cellars
ESTATE WINERY

2012

ESTATE MERLOT

COLUMBIA VALLEY



For Shelf talkers, Bottle Shots, Trade Materials, Visit: baselcellars.com/trade-and-media/

After a cool vintage in 2011, we were fortunate to experience a much warmer 2012 and, of course, it made growing conditions much more favorable and winemakers a lot happier! We were able to let our Merlot hang for longer period of time, to ensure ripe, jammy fruit at harvest and we were ready to bury the “Sideways-hatchet” once and for all! Intense fruit and innovative wine making techniques during crucial stages of fermentation delivered fruit - forward Merlot and paved the way for much needed barrel aging in French oak for 22 months. Only the best barrels from four different vineyard lots were chosen and then blended together prior to bottling. These unique sites, with each own specific terroir, bring complexity and balance to our Merlot.

This “pretty” Merlot is very floral and perfumy, but also shows aromas of red berry fruits, cedar and pencil shavings. Notes of tobacco leaf, rose petal, raspberry and coconut are ever present as the wine breathes. Layers of dark, ripe berry fruits integrate beautifully with supple tannins and hints of toasty oak. The soft, approachable mouth feel is complemented well with firm acidity, with a fair amount of alcohol adding great complexity. This Merlot was made for wild duck with risotto, lamb burgers and biltong (a South African beef snack) with blue cheese. Enjoy!

TECHNICAL DATA

Vintage: 2012

Varieties: 100% Merlot

Vineyards: Double Canyon, Double River, Gamache, Wallula

Appellation: Columbia Valley

Oak: 100% French oak , 22 months

Alcohol: 15.3%

pH: 3.72

T.A. 5.9g/L

R.S. 0.2g/L

Production: 776 cases