



2010 SUPERFECTA® MERITAGE (Bordeaux Blend), Mendocino County

This is an exceptional red wine blend of four classic varieties. This wine name is **SUPERFECTA®**, a betting term used to predict the first *four* finishers in correct sequence within a race. Our objective is to produce a proprietary super-quality wine built primarily on Cabernet Sauvignon and Merlot, with nuances gained with the addition of Petit Verdot and Cabernet Franc. These four varieties develop mouth-filling fruit flavors, elegance and finesse.

Winemaker's Comments:

“The 2010 weather was a year of contrasts and variability. Expected January downpours did not develop. February turned to drizzles. Vine bud-break and bloom were later than normal. Crop set was variable due to cool temperatures and wind. Summer was not exceptionally warm. There were few “heat storms” with temperatures reaching triple digits for consecutive days. This weather created conditions favoring good fruit flavor development while retaining the natural acidity of the grapes.

Harvest in mid-October was ideal. Crop size for red varieties in Mendocino County was below average levels. The lower volume allowed the grapes to mature slowly and develop flavors of ripe plums, cherries and blackberries. The grapes were harvested by hand, crushed into stainless steel tanks and fermented dry. In November 2010 after pressing, the wines were transferred into small American oak barrels for aging to develop flavors and soften the natural tannins.

After 16 months in barrels, in February 2012 we selected the premium barrels of each variety and made the blend that went into small new Central European oak barrels for 5 additional months of aging prior to final blending and bottling. The wine has deep purple color, concentrated ripe fruit aromas and flavors, with medium-to-robust body. It has soft tannins and is ideal for drinking now, yet will benefit from further bottle aging for many years.”

MERITAGE is an invented word combining *merit* and *heritage* to define the category of wine blended from the traditional five noble Bordeaux grape varieties. The 2010 **SUPERFECTA®** blend is detailed below. In winemaking, we selected our **SUPERFECTA®** of four reserve quality noble varietals, blending to create the *winning combination* of a proprietary *exceptional super wine*. Enjoy!”

Technical Information:

Harvested:	October 18 to 27, 2010 for the four varieties.
Average sugar at harvest:	24.8 degrees Brix.
Varietal blend:	66% Cabernet Sauvignon, 24% Merlot, 7% Cabernet Franc and 3% Petit Verdot
Fermentation:	Stainless Steel tanks
Barrel aging:	American and European oak barrels 19 months.
Alcohol at bottling:	14.4 percent by volume.
Bottling:	June 20, 2012
Production:	785 cases (12x750ml).
UPC number:	0 83663 60523 2