



SEABISCUIT RANCH®

2012 Merlot, Mendocino County appellation:

This special wine is our eighth release of Seabiscuit Ranch Merlot. This is our designation of a “reserve” style and quality wine selected from individual barrels having the most concentrated fruit character in the wine. This is a bold full-flavored Merlot. The grapes came from a terraced hilltop vineyard in Reeves Canyon, located on the original Ridgewood Ranch that was Seabiscuit’s home. The south and western facing exposure assures the crop ripens with exceptional fruit aromas and flavors, while the cool evening temperatures assist in retaining fresh ripe flavors and natural acidity.

Winemaker’s Comments:

“The 2012 weather (for a change) was normal, a year of minor extremes all within expected tolerances, cooler in the early growing season, followed by mild mid-season warm days and a ‘miracle fall’ without early rains. Extensive leaf thinning allowed the grapes to mature slowly and develop full-bodied ripe fruit flavors of plums, cherries and blackberries. The grapes were harvested by hand, crushed into a stainless steel tank and fermented dry. After pressing, the wine was transferred into small oak barrels for extended aging to develop full flavors and soften the natural tannins. We added five percent mixed red blend for fruit flavor complexity. The wine was bottled in August 2013. This Merlot is ideal for drinking now, yet will modestly benefit from further bottle aging. Enjoy!”

Food Affinities:

Seabiscuit Ranch Merlot is our limited-release version of a true “reserve” quality wine. Lovely full-bodied red fruit flavors predominate, with good acidity balance and a soft mouth-filling silky finish. The wine is styled to accompany foods. Serve with grilled meats or poultry. Merlot also is a great complement for rich tomato-based pasta sauces and risotto.

Technical Information:

Harvested:	September 27, 2012
Average sugar at harvest:	24.5 degrees Brix
Blend:	95 percent Merlot, 5 percent blend of Petit Verdot and Cabernet Franc
Fermentation:	Stainless Steel tank
Barrel Aging:	American small oak barrels 11 months
Alcohol at bottling:	14.1 percent by volume.
Bottling:	August 1, 2013
Production:	407 cases (12x750ml)
UPC number:	0 83663 60512 6