

# RANCH 32



## TASTING NOTES

### RANCH 32 MERITAGE

*Nestled on the west side of the fertile valley lies our Ranch 32, where evening coastal fogs often linger until mid-morning the following day. This natural cooling effect causes a unique lengthening of the growing season, resulting in complex flavors and intense varietal character.*

**APPELLATION:** Monterey, 100% Estate Grown

**VARIETAL COMPOSITION:** 55% Cabernet Sauvignon, 30% Petit Verdot, 15% Merlot

**VINTAGE:** 2011

**DESCRIPTION:** Our Vintner's Reserve Meritage comes exclusively from our estate vineyards in the San Lucas and Hames Valley appellations of Monterey. Extremely limited in production, it is characterized by concentrated aromas of blackberries and dark plums with overtones of mocha and dark chocolate. The palate displays soft, well-integrated tannins that unfold into a long, layered finish.

**WINEMAKING:** The grapes were destemmed, crushed and fermented in small lots in open top fermenters. The firm cap of skins and seeds that bubble up and form on the surface during red fermentation was gently "punched down" several times a day. To add complexity and retain character, each variety was fermented separately. During the blending process just prior to bottling, the proportion of each varietal was chosen to accentuate the richness of flavor and maximize the depth, complexity and finish of this classic Bordeaux blend.

**ANALYSIS:** ALC: 13.5% - PH: 3.68 - HARVEST BRIX: 24.2°

**RETAIL:** \$29.99