



**GOLD MEDAL**  
2016 Orange Co.  
Wine Competition

## **2012 MERLOT**

Our winemaking for red wines uses warm fermentation followed by pressing and racking. The wine is aged for 12 months in barrel. We make the wine in a rich, generous style; full bodied with plum, and boysenberry fruit, a slight note of licorice with rich mocha tannins and a lingering spicy finish. Grilled lamb chops, Bolognese, or even a big juicy burger would pair wonderfully with this Merlot.



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