



VENGE 2012 OAKVILLE ESTATE VINEYARD MERLOT, OAKVILLE

Our last vintage of Merlot produced was 2007, after which the Merlot block in our Oakville Estate vineyard went through a “reset” of soil amendments and vineyard improvements. In 2012, we returned to our Oakville roots to produce this rare wine. The decision is one we will continue into future vintages, as the noble Oakville AVA stands on its own, worthy of producing the pinnacle of quality in our Merlot production.



Fleshy, ripe and robust are all words that pop into mind with this year’s Oakville Estate Merlot. The color fixes on a beautiful purple and dark red hue that clings to the glass. The aromatics are plush and highly perfumed with ripe blueberry, clove, cinnamon, lavender and currants. The palate is massive and expansive with no pocket of the mouth unfilled or escaping this wine’s sumptuous composition. The flavors captured in this Cabernet wash over the front and through to the back of the palate for over two minutes past the initial impressions. Anticipated maturity is 2016 to 2025.

IN THE VINEYARD

Harvest took place on October 3rd. The cane-pruned vines were hand harvested from our Venge Estate vineyard in Oakville. The 2012 vintage was epic and produced a stellar crop. Now in their 27th year, we continue to “dry farm” these vines by not allowing them any applied summer irrigation. Their roots must find water on their own and struggle in the final months of summer and early fall leading to a complexity and depth of flavor often unequaled in irrigated vineyards.

IN THE CELLAR

The fruit was destemmed into a combination of small stainless steel tank fermenters and open top *barrisques*. Time on skins lasted 14 to 39 days. The fruit was then separated to “free run” and “light press” fractions. The Merlot was aged in 60% new, tight grained, French Oak barrels for 18 months. We employ a variety of cooperages for Merlot including Boutes, Sylvain, Taransaud, Gamba and Alain Foquet. 100% native, spontaneous yeast and malolactic fermentations were also key ingredients in the making of this wine. The gentle use of gravity flow winemaking, whenever possible, is carefully exercised throughout the making of this and every Venge wine. Barrel-to-barrel racking was utilized to gently clarify this wine and bottled unfiltered.

100% Merlot
0.62 g/100mL T.A.,
3.71 pH,
14.6% Alc.

350 Cases Produced