



VENGE 2013 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. The 2013 vintage is the second vintage produced since the reset, and much like the 2012 vintage, it is a powerful testament to the noble Oakville AVA that stands on its own, worthy of producing the pinnacle of quality in our Merlot production.



100% Merlot

Robust, savory, and gorgeous are all words that pop into mind with this year’s Oakville Estate Merlot. A beautiful purple and dark red hue that clings to the glass drawing one’s curiosity. The aromatics are highly perfumed with clove, ripe blueberry, lavender and black currants. The palate is massive and expansive with no pocket of the mouth unfilled or escaping this wine’s delicious composition. The flavors expand over the front and through to the back of the palate presenting a lengthy and gratifying sensation. Anticipated maturity is 2017 to 2024.

IN THE VINEYARD

Harvest took place on October 10th. The cane-pruned vines were hand harvested from our Venge Estate vineyard in Oakville. The 2013 vintage was stellar and produced a balanced crop. Now in their 28th 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 12 to 29 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. Bottled unfiltered.

320 Cases Produced