

SALMON RUN

MERITAGE 2010



VINIFICATION:

At the harvest each varietal involved in the blend is fermented separately. Daily pump-overs are made to extract color and tannins until the proper mouthfeel is reached. At the end of the alcoholic fermentation the grapes are pressed and the wine transferred to French and American oak barrels for about one year. After aging, the Meritage is blended. Depending on the quality of the vintage, the percentage of each varietal involved in the blend will vary yearly.

DESCRIPTION:

This classic blend of red Bordeaux varieties—Cabernet Franc, Merlot and Cabernet Sauvignon—extends the range of the Salmon Run Label into a carefully crafted, age-worthy red wine. Barrel aged in mostly French oak barrels for a year, this blend offers both uncommon complexity and value. With its exquisite balance, subtle cherry flavors and soft tannins, this wine is certain to appeal to even discerning wine lovers. Serve with classic red sauce dishes such as pasta and pizza.

ANALYSIS:

Alcohol	12.5%
Acidity	0.59/100ml
pH	3.45
Sugar	<0.1%

