



TWOMEY



2013 SODA CANYON RANCH MERLOT NAPA VALLEY

TASTING NOTES

APPEARANCE

Ruby, garnet

AROMAS Black cherry, coffee, licorice, creamy bright fruit

PALATE Chocolate-covered cherries, hoisin sauce

FINISH Full fruity finish buttressed by acidity

MOUTHFEEL Elegant, nuanced, texturally plush, velvety tannins, soulful

AGEABILITY Will provide drinking pleasure through 2030 with proper cellaring

PAIRINGS Winery Chef Dominic Orsini's Buttermilk Fried Quail or Roasted Duck Leg Salad

NOTES FROM THE VINEYARD

The 2013 vintage will be remembered for its structured and concentrated wines. The lack of rain and relatively warm spring led to an early start to the growing season. It was a remarkably mild summer, with only a handful of days above 100°F. During the critical ripening period of late July through September, air temperatures remained stable, with very few days above the mid 80s, creating a long, slow harvest with little undue pressure from Mother Nature.

WINEMAKING CONSULTANT

World-renowned winemaker, Jean-Claude Berrouet, joined Twomey as Winemaking Consultant in January of 2012 to work on the production of our Merlot. With over 50 years of winemaking experience, including 44 vintages with Chateau Pétrus, he is considered to be one of the foremost proponents of "classicist" winemaking, in that his wines are balanced, true to their origins and capable of longer aging.

VINEYARDS

Soda Canyon Ranch Estate Vineyard

HARVEST DATES

September 2 – 28, 2013

COMPOSITION

80% Merlot
15% Cabernet Franc
5% Petit Verdot

ALCOHOL 14.6%

AVERAGE BRIX 24.1°

BARREL AGING 13 months

BARRELS 32% new, 31% once-filled, 18% twice-filled, 19% stainless steel tanks to preserve freshness; 100% French oak

RELEASE DATE May 1, 2017