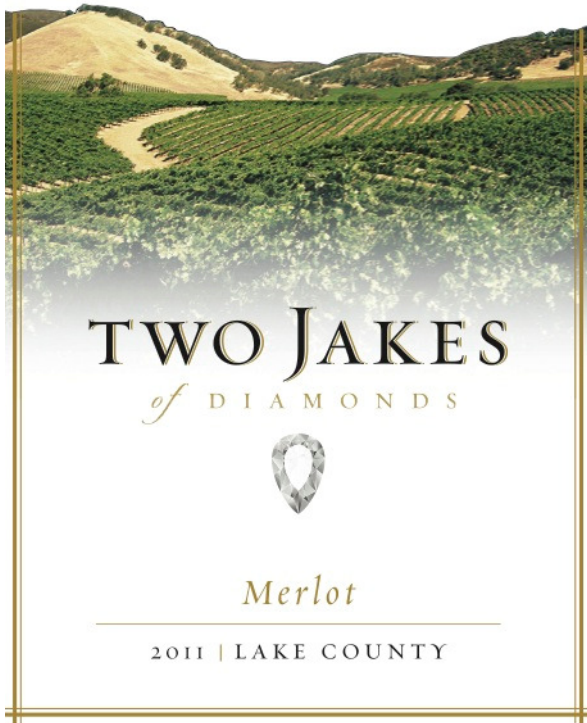


2011 MERLOT



100% Merlot Clone 181
Estate vineyard, Clear Lake AVA
Harvested 29 & 31 October
23.2 Brix

Fermentation techniques:
Anchor NT112 yeast
7 g/L untoasted Alliers chips
Four week maceration

Elevage details:
Three weeks microbùllage pre ML
26 months in neutral French oak
Alcohol sweet spot at 13.9%
pH 3.83 at bottling

275 CASES PRODUCED

Our vineyard is located in a site with rocky granitic soils that result in a very different expression of Merlot from the typical California profile. The persistent sunny rays at the high altitude impart extravagant color and bright pomegranate aromas with no vegetal aspect. Our proximity to Clear Lake's afternoon cooling "lake effect" preserves these aromas. While our volcanic soils produce solid, age-worthy tannins which impart amazing age-worthiness.

The combination of rich fruit aromatics, firm tannin structure and lively minerality resemble the wines of the Pomerol district of Bordeaux in Southwestern France.

The 2011 was harvested in late October in cool conditions which achieved full ripeness at low brix. Fermented traditionally and aged in neutral cooperage for 26 months to refine its dense, hard tannins and lend subtle nuances of vanilla and toffee. The wine you will encounter offers lush and generous fruit enjoyable today but with potential for substantial bottle age.

Our Merlot invites lamb dishes, of course, but this wine's refreshing minerality also asks to be served with grilled duck breast or before dinner with a fine ripe brie or, if there is any left, after, with dark chocolate.

Our vineyards are located on the volcanic hillsides above the eastern shores of Clear Lake. Our grapes are some of the most sought after in Lake County. Cooling lake breezes preserve berry flavors, while our soils confer a refreshing minerality.

For more information, please visit
TwoJakesOfDiamonds.com