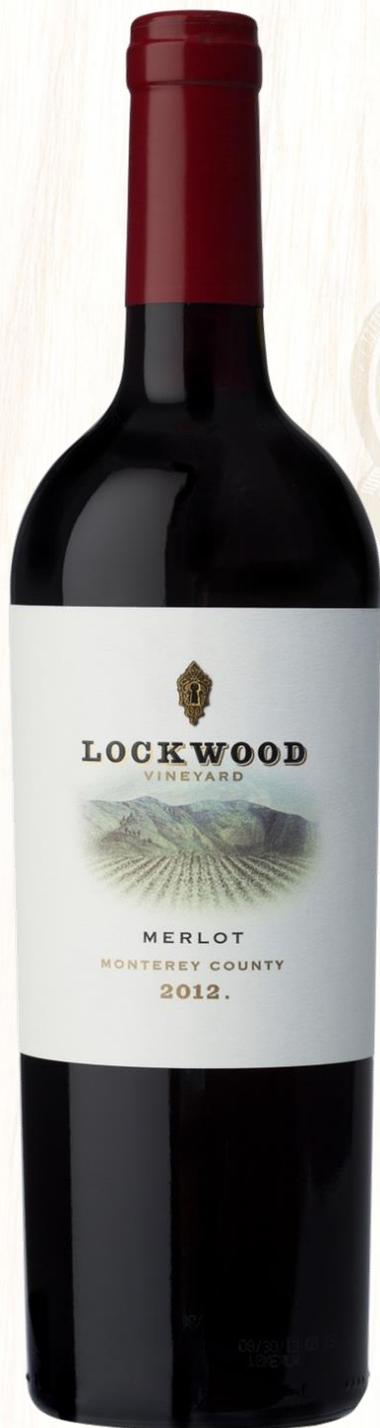




LOCKWOOD VINEYARD

2012 MONTEREY MERLOT 100% ESTATE GROWN



ABOUT LOCKWOOD VINEYARD

Grapes grown for Lockwood Vineyard wines are 100% estate grown, giving us the best expression of aromas and flavors exclusive to Monterey. Lockwood's San Lucas Vineyard was planted in 1981 in a remote area nestled at the base of the Santa Lucia mountain range, in Monterey County. As the perfect location for growing premium grapes, it grew into one of the largest premium estate vineyards in the world. The vineyard consists of a distinct and exceptional soil that was recognized by the U.S. Geological survey in 1946. The "Lockwood Shaly Loam" is comprised of crushed fossilized seashells similar to chalk and limestone and is only found in two small areas of Central California, truly adding to the exclusive character and quality of our premium wines.

The grapes grown for Lockwood Vineyard wines are selected only from specific, vigilantly maintained, and thoroughly analyzed blocks within the expansive San Lucas Vineyard. By thoroughly examining each microclimate, and corresponding soil profile, then evaluating various combinations of varietals, clonal selections and rootstocks, we are able to choose the best plantings in the vineyard.

After defining our blocks, we implement viticultural protocols tailored to suit each vine's set of unique characteristics. Pruning strategies, shoot thinning practices, leaf removal techniques, and specified crop levels are assigned to optimize quality and we selectively harvest each block.

ABOUT THE VINTAGE

The 2012 vintage across Monterey was the easiest growing season in years with few challenges. A mild spring led to a good fruit set. Summer and fall brought warm temperatures, but no heat waves. The large crop and very full cluster development made for an extended growing season. With little to no disease pressure, the clean, elegant, almost crystalline wines show the best balance we have seen since 2009.

WINEMAKING & TASTING NOTES

The grapes for our 2012 Merlot were hand harvested during the middle of October. The wine underwent a three day cold soak with a nine day fermentation that was followed by three day extended maceration. The wine was then aged in 10% French oak (balance stainless steel) for 9 months.

Opening with aromas of strawberry, raspberry and bright cherry our 2012 Merlot pleases with a touch of mint, spice and pepper on the palate. Balanced, ripe tannins and a silky texture lead to a long enjoyable finish.



LOCKWOOD

VINEYARD

LOCATION

APPELLATION: Monterey (San Lucas AVA)
ADDRESS: 59020 Paris Valley Rd. Lockwood, CA

WEATHER

TEMPERATURE: 50°F - 110°F
DIURNAL FLUCTUATIONS: 60°F

TERRAIN

SOIL TYPE: Lockwood Shaly Loam
ROW DIRECTION: Northwest/southeast
PERCENT SLOPE: 2%

VINEYARD PRACTICES

YEAR PLANTED: 1981
VINES PER ACRE: 566
PRUNING: Spur
TRELLISING STYLE: Modified VSP
COVER CROP: Volunteer
NUMBER OF TIMES HEDGED: Once
IRRIGATION STRATEGY: Deficit
LEAFING TECHNIQUE: Morning-side, post-bloom
SUSTAINABLE PRACTICES:
Deficit irrigation
Pest & disease monitoring
Fertility sampling
Cover cropping
Shoot thinning
Leafing
Cluster removal

WINEMAKING

LENGTH OF COLD SOAK: 3 days
FERMENTATION TEMPERATURE: 80°F - 90°F
DURATION OF CUVASON: 9 days
STAINLESS STEEL FERMENTATION: 100%
OAK AGING: 9 months
OAK TYPE: 10% French; 5% new

WINE ANALYSIS

ALCOHOL: 13.5%
PH: 3.69
TA: 5.89 g/L
RS: 1.1 g/L