



FELINO

Merlot



Varietal Composition:	100% Merlot
Vintage:	2010
Harvest:	March 15-16; hand-harvested
Appellation:	100% Marchiori Vineyard, in Perdriel, Luján de Cuyo. Altitude: 3,257 feet elevation
Climate:	Semi-desert
Growing Season:	Spring arrived in Mendoza with snow still in the vineyards and was followed by frost and winds, leading to a difficult fruit set. Summer started warmer than average with wind and very dry conditions prevailing. From late February onwards, slightly cooler days and sunny skies yielded perfect ripening conditions. A record one-day rainstorm on March 19 could have been disastrous were it not for the drying winds that followed immediately. The 2010 growing season was characterized by the excellent phenolic ripeness attained at lower Brix levels.
Yield:	2.3 to 2.8 tons per acre
Primary Fermentation:	Fermented with selected and native yeasts in 8 and 18 -ton closed-top stainless steel tanks
Maceration:	3-4 day cold maceration; 14 days total maceration
Secondary Fermentation:	In barrel, 6 months to completion
Barrel Aging:	9 months in French and American oak barrels; 20% new
Bottling:	March 2011, unfined
Tasting Notes:	A beautiful, dark ruby-hued Merlot that opens with layers of red cherry tones and subtle white pepper and clove. The palate reveals red delicious apple over cherry and red licorice, underlined by graphite and subtle tobacco notes. Boldly structured for a merlot, with firm, ripe tannins.