

FELINO

MERLOT



Varietal Composition	100% merlot
Vintage	2008
Harvest	March 18 to 20; hand-harvested
Appellation	Mendoza, Argentina Vineyard in Luján de Cuyo
Climate	Semi-desert; 2,500 feet average elevation
Growing Season	Winter temperatures were colder than average with abundant snowfall, providing an excellent reserve of water for use during the warm growing season that followed. A small crop set of well-formed clusters saw early veraison due to a particularly hot, dry summer. Though temperatures cooled in February, March was warmer and allowed for slow, consistent ripening of the red varieties.
Yield	2.9 tons/acre
Primary Fermentation	Fermented with selected and native yeasts in 8 to 18 ton closed-top stainless steel fermentors
Maceration	3 to 4 day cold soak; 15 to 18 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 4 months to completion
Barrel Aging	8 months in American and French oak barrels; 19% new
Bottling Date	February 2009
Tasting Notes	Deep crimson color carries enticing aromas of plum and cherry to introduce this full-bodied merlot. The mouth-filling palate exhibits pure, focused flavors of black cherry, mocha and cedar, with supple tannins adding weight and texture. The finish is long, with intriguing accents of earth and spice. Alcohol 14.9%