

FELINO

MERLOT

Varietal Composition	100% merlot
Vintage	2009
Harvest	March 11 to 12; hand-harvested
Appellation	Mendoza, Argentina Vineyard in Luján de Cuyo
Climate	Semi-desert; 3,257 feet average elevation
Growing Season	An early winter ushered in by frost right after harvest on April 14th was followed by a rainy but temperate spring that set a mid-sized crop. Our vineyards escaped the typical summer hailstorms that concentrated on the eastern Mendoza growing region this year, enjoying moderate summer temperatures and a warm and very dry finish to the growing season. Yields were comparable to the excellent 2007 vintage.
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 17 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 4 months to completion
Barrel Aging	8 months in American and French oak barrels; 20% new
Bottling Date	March 1, 2010
Tasting Notes	This black-ruby hued offering embodies pure vibrant merlot character at its best. Greeting the nose with pure, ripe Bing cherry and blackberry aromas, it comes alive on the satiny palate; well-structured, lively berry flavors, spicy accents and a touch of cedar open to a memorable finish punctuated with clean minerality. Alcohol 14.9%

