Obelisco
ESTATE

2013 OBELISCO Merlot

AVA: Red Mountain
Winemakers: Doug Long , Sarah Goedhart, Pete Hedges,
Blend: 90% Merlot, 10% Cabernet
Vineyards: 100% Obelisco
Bottling: 173 cases 750ml
Alcohol: 13.6% vol.
Barrels: 30% new, 50% French and 50% Neutral American.

Tasting Notes: Dark purple, red color, especially dark for Merlot. Deep, rich dark fruit aromas with hints of spiced fruit, graham cracker, and cherry cola. On the palate this wine is full, rich and surprisingly bright with flavors of ripe plum fruit, mincemeat spice, toasted oak and hints pie cherry. The mouth feel is soft, smooth and lightly fruity on the entry, then gets bigger in the mid-palate and finishes long with perfect balance of acid and tannins.

Cellaring: Because it is made from Red Mountain Merlot and Cabernet this wine should age well for the next 10 to 12 years. Because it is Obelisco fruit it is soft and inviting now.

Production: All the fruit for this wine is from Obelisco Vineyard. The high density planting yields smaller berries, which contribute to the concentrated flavors, yet this vineyard always makes wines with luxurious tannins and mouth feel. The sparing use of new oak accentuates the fruit, making for livelier, less weighty and more fruit driven Merlot.

Harvest notes: 2013 followed a tremendous growing season in 2012. The 2013 weather was a bit warmer than 2012 and harvest was just a bit sooner, but very comparable in many ways. Despite the quicker maturation, flavors developed nicely and the sugar and alcohols seemed to glide in nicely as the heat settled to a normal pattern in September. The Merlot and Malbec came in early as the flavors developed first, whereas, the Cabernet flavors developed later with slightly higher brix. The cool nights and warm dry days kept the grapes balanced with acidity and flavor. Seems like every year is great in the Obelisco vineyard, no matter what the weather is like! The changing harvests have been a roller coaster since the cooler years of 2010 and 2011. 2013 was another great year!

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