



SAUDADE

SANTA CLARA VALLEY RED WINE

2012

VINEYARDS

THE 2012 SAUDADE WAS SOURCED FROM TWO DIFFERENT VINEYARD SITES LOCATED IN THE SANTA CLARA VALLEY. MERLOT IS THE DRIVER OF THIS WINE, GROWN ON THE EASTSIDE OF SAN MARTIN. IT DEVELOPED BEAUTIFULLY AND WAS HARVESTED @ 24.8* BRIX IN LATE SEPTEMBER. THE CABERNET SAUVIGNON, PETIT VERDOT, AND CABERNET FRANC ORIGINATED FROM THE DRAGONFLY BLOCK VINEYARD IN THE UVAS VALLEY. EARLY OCTOBER RAINS AND A DRIVING HAIL TARGETED DRAGONFLY PROMPTING HARVEST TO COMMENCE ABOUT A WEEK EARLIER THAN ANTICIPATED. MOTHER NATURE WASN'T FOLLOWING THE SCHEDULE!

WINEMAKING

BECAUSE THE FRUIT FOR SAUDADE COMES FROM DIFFERENT VINEYARD SIGHTS, FERMENTATIONS WERE DONE SEPARATELY FOR EACH VARIETAL. FERMENTATIONS WERE KEPT IN THE LOW 80'S TO PROMOTE HEALTHY FERMENTATIONS AND PRESERVE THE INHERENT FRUIT FLAVORS. BENCH TRIALS WERE PERFORMED TO DEVELOP THE BLEND AND THE WINES WERE BROUGHT TOGETHER AT FIRST RACKING GIVING THEM PLENTY OF TIME TO "GET TO KNOW EACH OTHER". AGED FOR 29 MONTHS IN 100% NEW FRENCH AND AMERICAN OAK BARRELS.

TASTING NOTES

THE 2012 SAUDADE IS FULL BODIED AND SMOOTH. INVITING AROMAS OF BLACK CHERRY, PLUM, AND VANILLA ON THE NOSE. LAYERS OF EARTHINESS, DRIED FLOWERS, AND COCOA INTEGRATE HARMONIOUSLY INTO A FINELY BALANCED MARRIAGE BETWEEN TANNIN AND ACID. FINISH IS LONG AND LINGERING. SAUDADE DRINKS WELL NOW BUT WILL CONTINUE TO DEVELOP COMPLEXITY OVERTIME. PAIRS WELL WITH CHARGILLED BEEF, SMOKED SAUSAGES, AND ROASTED ROOT VEGGIES. FOR CHEESE, TRY IT WITH MANCHEGO, ROQUEFORT, OR MAYTAG BLUE.

VARIETAL COMPOSITION:

57% MERLOT, 36% CABERNET SAUVIGNON, 5% PETIT VERDOT, 2% CABERNET FRANC

COOPERAGE:

29 MONTHS IN 100% NEW FRENCH AND AMERICAN OAK BARRELS

BRIX @ HARVEST:

23.6*-24.8*

SEPTEMBER 27TH – OCTOBER 15TH 2012

ANALYSIS:

ALCOHOL 14.8% PH 3.7 TA .60



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