



TRUCHARD

2011 MERLOT



Vintage: 2011 was the third in a string of unpredictable vintages... Cool and wet springtime conditions affected berry set and reduced yields by 20%. Cool weather continued throughout the growing season, slowly brining the smaller crop to maturity. Rains in early October forced a quick end to harvest. Despite the challenges, the wines of 2011 have bright aromas and flavors with beautiful finesse and balance.

Vineyard: Merlot is harvested from five separate hillside locations on the Truchard Estate Vineyard. The differences in soil, exposure, and temperature at each site combine to produce unique growing conditions for the grapes. As a result, the wines from these hillsides each have their own identity, and each contributes different characteristics to the final blend. The vines range from 15 - 37 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.

Harvest: October 9 - 18 • 24.6 °Brix • 3.38 pH • 6.9 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Each fermentation was pumped-over twice daily, with the temperature peaking at 90° F. Maceration time varied from 12 to 28 days depending on wine lot. The wine was aged for 20 months in French oak barrels (35% new). Rackings occurred every 4 months until bottling in August of 2013. The final blend is 75% Merlot and 25% Cabernet Franc. This wine is drinkable upon release, but will gracefully age for the next 10 - 12 years.

Wine Analysis: 14.2% alcohol • 3.50 pH • 6.1 g/l TA

Tasting Notes: Floral aromas of wild blueberry, cranberry, and red currant; with notes of cedar, spice, and subtle mint. The mouth is smooth - layered with bright flavors of pomegranate, plum jam, pie cherries, and sweet vanilla. Ripe tannins fill the palate and provide an elegant finish of dried red fruits.

Release Date: January 1, 2015

Cases Produced: 1034 cases