



# TRUCHARD VINEYARDS

## 2015 MERLOT



**Vintage:** The 2015 vintage was one of the earliest harvests on record! A very dry winter forced early bud-break. Cool spring conditions during flowering led to poor set; yields were down almost 40%. Moderate summer temperatures quickly brought the small crop to full maturity. The wines of 2015 are powerful and concentrated, yet elegant.

**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 19 - 41 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.

**Harvest:** September 8 - 16 • 24.6 °Brix • 3.40 pH • 6.7 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 2017. The final blend is 75% Merlot and 25% Cabernet Franc. This wine is drinkable upon release, but will reward careful cellaring for the next 10 - 15 years.

**Wine Analysis:** 14.2% alcohol • 3.53 pH • 6.2 g/l TA

**Tasting Notes:** An intense nose of ripe plum, wild blueberry, and cassis; with a hint of cedar, earth, and subtle mint. The mouth is layered with bright flavors of black cherries, red currants, and sweet vanilla. Ripe tannins fill the palate and provide an elegant finish of dried red fruits.

**Release Date:** February 1st, 2018

**Cases Produced:** 777 cases

