



TRUCHARD VINEYARDS

2014 MERLOT



Vintage: The 2014 vintage is nearly identical to the outstanding 2013 harvest! A dry winter followed by a warm, dry spring resulted in excellent berry set and an above average crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2014 are elegant, with intense aromas and flavors.

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 18 - 40 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.

Harvest: September 16 - 22 • 24.6 °Brix • 3.42 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 2015. 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 • 3.57 pH • 6.0 g/l TA

Tasting Notes: Spiced aromas of ripe plum, wild blueberry, and cassis; with a touch of cedar, earth, and subtle mint. The mouth is smooth and round - 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: November 1, 2016

Cases Produced: 792 cases

