

TRUCHARD VINEYARDS



1992 Merlot

Vintage Specifics: The 1992 vintage was generally cool with warm periods "down the stretch" in September. The result was an earlier than normal harvest with good ripeness and flavor development in all our varietals. The wines of 1992 have all shown an underlying structure, which, in combination with the impressive fruit of the vintage, will bode well for aging.

Harvest: September 9 - September 15
22.9 - 23.9 °Brix
6.6 g/l average TA
3.33 average pH
All gently destemmed and crushed to fermenter

Fermentation: Five separate lots were inoculated with Pasteur Red yeast. Pumpovers 2X per day, temperature peak to 88°F. Maceration time varied from 10 to 22 days depending on wine lot.

Aging: After completion of Malolactic fermentation, the wine was transferred to barrels (33% new French oak). The wine was racked approximately every 4 months until bottling in August of 1994. While our wines are made to be drinkable at release, the 1992 vintage will benefit from additional bottle age and will drink well over the next 10 - 15 years.

Wine Analysis: 13.2 % alcohol
3.54 pH
6.7 g/l titrateable acidity

Tasting Notes: Floral aromas with violets, plum overlaid on spice, chocolate and coffee. Concentrated fruit in the mouth with plum/chocolate flavors dominating. Good acidity followed by firm tannins provide focus and length. The wine will continue to develop and hold for at least 10 years in the bottle.

Release date: February 1, 1995

Cases Produced: 1713

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