

TRUCHARD VINEYARDS



1993 Merlot

Vintage Specifics: The 1993 vintage was characterized by a cool August and a very warm September. The crop ripened rapidly creating a hectic harvest. The wines of 1993 have all shown rich fruit with soft tannins resulting in very approachable wines upon release.

Harvest: September 17 - September 26
23.2 - 24.6 °Brix
6.9 g/l average TA
3.43 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 14 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 1995. While our wines are made to be drinkable at release, the 1993 vintage will benefit from additional bottle age and will drink well over the next 5-10 years.

Wine Analysis: 13.2 % alcohol
3.50 pH
6.2 g/l titrateable acidity

Tasting Notes: Floral aromas with violets, plum, blackberry and sl. cassis overlaid on jammy fruit, spice, chocolate and coffee. Concentrated fruit in the mouth with a velvety texture and long finish. The wine will continue to develop and hold for at least 10 years in the bottle.

Release date: February 1, 1996

Cases Produced: 1938

Bottle Price: \$21.00

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