

TRUCHARD VINEYARDS



1994 Merlot

- Vintage Specifics:** The cool 1994 vintage provided excellent conditions for even ripening and resultant flavor development in the grapes. The Merlot of this vintage is characterized by excellent acidity, round tannins and intense fruit flavors.
- Harvest:** September 17 - September 26
23.2 - 24.6 °Brix
6.9 g/l average TA
3.45 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 90°F. Maceration time varied from 14 to 26 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 1994 vintage will benefit from additional bottle age and will drink well over the next 5-10 years.
- Wine Analysis:** 13.5 % alcohol
3.50 pH
6.2 g/l titrateable acidity
- Tasting Notes:** Floral, blackberry / cherry, and sweet blueberry fruit with sl. mint and spicy cola / anise aromas are followed by deeper notes of chocolate and sl. mineral notes. Flavors are juicy plum and jammy fruit with round, chewy tannins framed by firm acidity. The long fruit flavors provide an excellent finish to this mouthwatering wine. (Tasted 12/31/96)

Release date: February 1, 1997

Cases Produced: 2814

Bottle Price: TBA

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