

TRUCHARD VINEYARDS



1995 Merlot

Vintage Specifics: Another cool vintage, similar to 1994, with a late heat spell bringing the grapes to full ripeness. The long "hang time" on the vines ensured development of intense flavors in the grapes. 1995 joins an impressive string of vintages.

Harvest: October 3 - October 26
24.5 avg. °Brix
6.0 g/l average TA
3.58 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 30 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 1997. This vintage is very approachable early on but has the potential to age 5 - 10 years in bottle, developing added complexity.

Wine Analysis: 13.5 % alcohol
3.58 pH
5.8 g/l titrateable acidity

Tasting Notes: Floral blackberry, cherry and sweet blueberry fruit, sl. mint aromas followed by juicy plum and jammy dark fruit in the mouth. Excellent length framed by round tannins and firm acidity.

Release date: January 1, 1998

Cases Produced: 2786

Bottle Price: \$24

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