

1999 Merlot

- Vintage:** 1999 was a cool, late vintage that produced top quality fruit. Cold springtime conditions delayed flowering and reduced yields. Continued cool weather throughout the summer months allowed for slow, even ripening and excellent flavor development. The resulting wines have intense aromas, rich flavors, and impressive structure.
- 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 a unique “micro-climate” 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 11 - 28 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.
- Harvest:** October 4 - 18 • 24.4 °Brix • 3.42 pH • 6.9 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 2001. The final blend is 82% Merlot and 12% Cabernet Franc. This wine is drinkable upon release, but will continue to soften and evolve over the next 10 - 15 years.
- Wine Analysis:** 14.2% alcohol • 3.47 pH • 6.3 g/l TA
- Tasting Notes:** Rich aromas of ripe plum, floral blueberry, and red currants; highlighted with cedar, violets, and subtle mint. The mouth is full and round - filled with black cherry, plum jam, blackberry, and sweet vanilla. Balanced acidity and velvety tannins focus the flavors on the palate, and provide a long spicy finish of dried red fruits.
- Release Date:** May 1, 2002
Cases Produced: 3,207
Bottle Price: \$32.00