



## 2002 Merlot

- Vintage:** The 2002 vintage was another outstanding harvest. Excellent springtime conditions resulted in good berry set and average yields. Cooler summer temperatures allowed for extended “hang-time”. Warmer weather in late summer brought the fruit to full maturity. The wines from this vintage have intense aromas, ripe flavors, and excellent balance.
- 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 unique growing conditions 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 6 - 28 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.
- Harvest:** Sept. 23 – Oct. 2 • 24.7 °Brix • 3.45 pH • 6.7 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 2004. The final blend is 75% Merlot and 25% Cabernet Franc. This wine is drinkable upon release, but will gracefully age over the next 10 - 12 years.
- Wine Analysis:** 14.2% alcohol • 3.50 pH • 6.2 g/l TA
- Tasting Notes:** Rich aromas of blackberry, floral blueberry, and ripe plum; infused with cedar, violets, and subtle mint. The mouth is round and smooth - black cherry, plum, red currants, and sweet vanilla. Velvety tannins coat the palate, and provide a long spicy finish of dried red fruits.
- Release Date:** April 1, 2006  
**Bottle Price:** \$28.00