



Truchard Vineyards

2008 Merlot



Vintage: 2008 was a challenging vintage that produced wonderful wines. Freezing temperatures in early spring reduced yields by nearly 30%. Moderate temperatures throughout summer and fall easily brought the lighter crop to full maturity. The wines of 2008 have beautiful aromas, intense flavors, and great acidity.

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 12 - 34 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.

Harvest: Sept. 9 - 23 • 24.5 °Brix • 3.40 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 2010. The final blend is 75% Merlot and 25% Cabernet Franc. This wine is drinkable upon release, but will gracefully age for the next 10 - 15 years.

Wine Analysis: 14.2% alcohol • 3.55 pH • 6.0 g/l TA

Tasting Notes: Aromas of floral blueberry, plum, and black cherry; with a touch of cedar, spice, and subtle mint. The mouth is rich and smooth - blackberry, plum jam, red currants, and sweet vanilla. Ripe tannins focus the palate and provide an elegant finish of dried red fruits.

Release Date: January 1, 2011

Cases Produced: 1250 cases