



TRUCHARD VINEYARDS

2013 MERLOT



Vintage: The 2013 vintage is even better than the near-perfect 2012 harvest! A warm and dry spring resulted in excellent berry set and a larger crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2013 have great intensity and acidity; with beautiful aromas and flavors.

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 15 - 37 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.

Harvest: October 9 - 18 • 24.6 °Brix • 3.38 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. The final blend is 75% Merlot and 25% Cabernet Franc. This wine is drinkable upon release, but will gracefully age for the next 10 - 12 years.

Wine Analysis: 14.2% alcohol • 3.50 pH • 6.1 g/l TA

Tasting Notes: Floral aromas of wild blueberry, cranberry, and red currant; with notes of cedar, spice, and subtle mint. The mouth is smooth - layered with bright flavors of pomegranate, plum jam, pie cherries, and sweet vanilla. Ripe tannins fill the palate and provide an elegant finish of dried red fruits.

Cases Produced: 1034 cases

