



Truchard Vineyards

2005 Merlot

- Vintage:** Near perfect conditions throughout the spring of 2005 resulted in excellent berry set and a very large crop. Mild summer temperatures gradually ripened the fruit, allowing for extremely long “hang time”. The 2005 vintage produced elegant wines, with intense aromas, rich flavors, and beautiful 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 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 9 - 31 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.
- Harvest:** Sept. 30 - Oct. 6 • 24.5 °Brix • 3.39 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 2007. The final blend is 76% Merlot and 24% Cabernet Franc. This wine is drinkable upon release, but will reward careful cellaring for the next 10 - 15 years.
- Wine Analysis:** 14.2% alcohol • 3.54 pH • 6.3 g/l TA
- Tasting Notes:** Floral aromas of blueberry, blackberry, and plum; highlighted with cedar, spice, and subtle mint. The mouth is smooth - black cherry, plum jam, red currants, and sweet vanilla. Mouth-filling tannins focus the palate and provide an elegant finish of dried red fruits.
- Release Date:** September 1, 2008
Cases Produced: 1027 cases
Bottle Price: \$28.00

