



TRUCHARD VINEYARDS

2018 MERLOT



Vintage: The 2018 vintage will be remembered as nearly perfect. A cold winter with average rainfall made for a late bud-break. Ideal spring weather allowed for a heavy set. Mild conditions throughout summer and fall allowed the large crop to slowly ripen and develop maximum flavor. The wines of 2018 are powerful but elegant; with firm acidity and beautiful balance. This could be the vintage of the decade!

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 22 - 44 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.

Harvest: October 9 - 20 • 24.4 °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 2019. The final blend is 75% Merlot and 25% Cabernet Franc. This wine is drinkable upon release, but will reward careful cellaring for the next 15 - 20 years.

Wine Analysis: 14.2% alcohol • 3.50 pH • 6.3 g/l TA

Tasting Notes: An elegant nose of cherry, wild blueberry, and cassis with a hint of cedar and earth. The mouth is layered with bright flavors of red currants, plum jam, and sweet vanilla. Ripe tannins fill the palate and provide an elegant finish of dried red fruits.

Release Date: January 1st, 2021

Cases Produced: 448 cases

