



TRUCHARD VINEYARDS

2019 MERLOT



Vintage: 2019 is very similar to the near-perfect 2018 vintage. A cold winter with average rainfall made for a late bud-break. Ideal spring weather allowed for nice berry set and above average yields. Mild conditions throughout summer and fall allowed the fruit to slowly ripen and develop maximum flavor. The wines of 2019 are bold and intense with nice 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 23 - 45 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.

Harvest: October 4 - 21 • 24.5 °Brix • 3.42 pH • 6.6 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 • 3.49 pH • 6.2 g/l TA

Tasting Notes: Intense aromas of wild blueberry, ripe cherry, and cassis with a touch 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: December 1st, 2021

Cases Produced: 715 cases

