



2007 PAHLMAYER MERLOT NAPA VALLEY

TECHNICAL NOTES

Harvested:	September 28 to October 5, 2007	Vineyards:	Pahlmeyer Waters Ranch & Rancho Chimiles
Bottled:	April 22, 2009	Composition:	89% Merlot, 11% Cabernet Sauvignon
Winemaker:	Erin Green	Alcohol:	15.2%

WINEMAKING NOTES

The grape clusters were hand-sorted, and once de-stemmed, the berries were sorted again by hand on the way to tank. After four to five days of pre-fermentation cold maceration in small open-top fermentors, the fruit began 100% native wild yeast fermentation. Two to three weeks later, the fruit was gently pressed and moved to barrel where it finished primary and secondary fermentations. The wine continued to age in 75% new French oak – a combination of Taransaud and St. Martin barrels – for eighteen months. It was bottled unfinned and unfiltered.

TASTING NOTES

“The complex and mouthwatering nose features blackberry compote, black raspberry and milk chocolate. Juicy yet firmly structured with sweet tannins, this focused wine is approachable young yet will evolve gracefully with time. A complete wine in every way.” – Erin Green, Winemaker

RATINGS

Robert Parker, *Wine Advocate* #186, December 2009:

“One of the finest Merlots being made in Napa... This sumptuous wine offers beautiful melted chocolate, cocoa, and espresso notes intermixed with black cherry, plum, fig, and blackberry fruit. This opulent, full-bodied, sexy, prodigious California Merlot should give Kapcsandy’s Roberta’s Reserve a run for its money over the next 15-20 years.” **96 points**