



2009 MERLOT NAPA VALLEY

HARVESTED		September 24 - October 3, 2009
VINEYARDS		Pahlmeyer Waters Ranch & Rancho Chimiles
BOTTLED		April 19, 2011
COMPOSITION		89% Merlot, 11% Cabernet Sauvignon
ALCOHOL		15.2%
WINEMAKER		Erin Green

VINTAGE NOTES

The 2009 growing season was steady and mild. Late, light spring rains provided natural irrigation while a warm spell in June helped shut down excessive canopy growth. Temperatures stayed in the 80 to 90 degree range – the “sweet spot” for slow, even ripening – through harvest.

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 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 80% new French oak – a combination of Taransaud and St. Martin barrels – for eighteen months. It was bottled unfiltered and unfiltered.

TASTING NOTES

Deep purple in color, the 2009 Merlot offers olallieberry and freshly-baked gingerbread on the nose. Plush tannins overlay a well-formed structure, while flavors of roasted herbs and concentrated mountain-grown blackberries blend together seamlessly. The weighty palate hints that this wine will continue to evolve beautifully with proper cellaring. The finish features lingering notes of wetting stone and blue raspberries.

REVIEWS

WineSpectator.com, February 2012:

“Plush and richly structured, but with a dense, structured core, offering aromas of red currant and toasty mocha that lead to complex flavors of black cherry and Asian spice. Loamy, ripe tannins sneak in on the finish.” – T.F. **94 points**