



2008 MERLOT NAPA VALLEY

HARVESTED		September 24 - October 3, 2008
VINEYARDS		Pahlmeyer Waters Ranch & Rancho Chimiles
BOTTLED		April 19, 2010
COMPOSITION		91% Merlot, 9% Cabernet Sauvignon
ALCOHOL		15.2%
WINEMAKER		Erin Green

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

TASTING NOTES

“Plum, cocoa and essence of roasted coffee beans mingle with blackberry, bing cherry, pomegranate, fresh raspberry compote and hints of lavender. Soft and plush yet solid in structure.” – Erin Green, Winemaker

REVIEWS

Robert Parker, Wine Advocate #186, December 2009:

“One of the few world-class Merlots in Napa Valley has always come from Pahlmeyer, and the 2008 looks to be no exception. Inky purple-colored, the wine offers up chocolatey espresso/mocha/cocoa notes as well as plenty of plum, black cherry and blacker fruits. Medium to full-bodied, with silky tannins, surprising elegance, and good richness...it is very stylish and should drink well for 10-15 years.” **91 points**