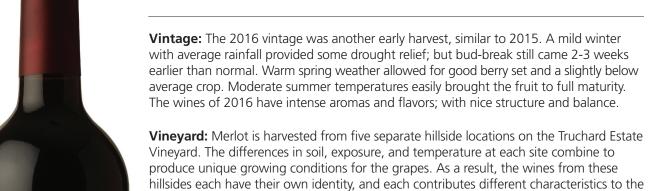


2016 MERIOT



Harvest: September 15 - 31 • 24.6 °Brix • 3.38 pH • 6.8 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 2018. The final blend is 75% Merlot and 25% Cabernet Franc. This wine is drinkable upon release, but will reward careful cellaring for the next 10 - 15 years.

final blend. The vines range from 20 - 42 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.

Wine Analysis: 14.2% alcohol • 3.49 pH • 6.2 g/l TA

Tasting Notes: Floral aromas of wild blueberry, black cherry, and cassis; with a hint of cedar, earth, and subtle mint. The mouth is layered with bright flavors of red currants, ripe plum, and sweet vanilla. Ripe tannins fill the palate and provide an elegant finish of dried red fruits.

Release Date: March 1st, 2018 Cases Produced: 781 cases

TRUCHARD

MERLOT





