

TRUCHARD VINEYARDS



1998 Merlot

- Vintage:** 1998 was a challenging year in the vineyards. El Niño produced cold and wet springtime conditions, which affected berry set and reduced yields. Continued cool weather throughout the growing season delayed ripening and caused a late harvest. However, the extremely long "hang time" resulted in wines with complex aromas, intense flavors, and excellent acidity.
- 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 a unique "micro-climate" 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 vary from 10 to 27 years old.
- Harvest:** October 11 - November 5 • 24.3 °Brix • 3.39 pH • 6.8 g/l TA
- Winemaking:** All of the fruit was gently destemmed and crushed into fermenters, 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 31 days, depending on wine lot. The wine was aged for 20 months in small French Oak barrels (35% new). Each lot was racked every 4 months before being bottled in August of 2000. The final blend is 76% Merlot and 24% Cabernet Franc. This wine is very approachable upon release, but it will reward careful cellaring for the next 8 - 12 years.
- Wine Analysis:** 14.2 % alcohol • 3.49 pH • 5.8 g/l TA
- Tasting Notes:** A floral nose of blueberry, ripe plum, and blackberry; accented with cedar, violets, tobacco, and subtle mint. The mouth is round and rich - filled with plum jam, black cherry, red currant, and sweet vanilla. Velvety tannins coat the palate, and provide a lingering finish of spiced red fruits.
- Release date:** February 1, 2001
Cases Produced: 3,244 cases
Bottle Price: \$32.00

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