



## 2000 Merlot

- Vintage:** The 2000 vintage was another long, late harvest. Excellent springtime conditions resulted in good berry set and above average yields. Moderate summer temperatures allowed the fruit to mature slowly, and develop intense flavors. The wines from this vintage have powerful aromas, rich palates, and outstanding acid/tannin balance.
- 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 unique growing conditions 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 range from 4 - 26 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.
- Harvest:** September 16 - 23 • 24.5 °Brix • 3.44 pH • 6.7 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 2002. The final blend is 83% Merlot and 17% Cabernet Franc. This wine is drinkable upon release, but will gracefully age over the next 10 - 12 years.
- Wine Analysis:** 14.2% alcohol • 3.55 pH • 6.1 g/l TA
- Tasting Notes:** Concentrated aromas of floral blueberry, ripe plum, and blackberry; perfumed with cedar, violets, and subtle mint. The mouth is round and smooth - black cherry, plum, red currants, and sweet vanilla. Velvety tannins coat the palate, and provide a long spicy finish of dried red fruits.
- Release Date:** Oct. 1, 2003  
**Bottle Price:** \$28.00