



Truchard Vineyards

2004 Merlot

- Vintage:** The 2004 vintage was nearly identical to the exceptional 2003 harvest. A dry spring with unusually high temperatures affected berry set and reduced yields by about 15%. Warmer summer temperatures easily ripened the small crop and led to an early harvest. 2004 produced big, powerful wines with rich aromas, ripe flavors, and excellent structure.
- 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 8 - 30 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.
- Harvest:** September 3 - 13 • 24.6 °Brix • 3.40 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 2006. 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.
- Wine Analysis:** 14.2% alcohol • 3.52 pH • 6.2 g/l TA
- Tasting Notes:** Concentrated aromas of floral blueberry, ripe plum and blackberry; with hints of cedar, spice, and subtle mint. The mouth is rich and smooth – black cherry, plum jam, red currants, and sweet vanilla. Fine-grained tannins focus the palate and provide an elegant finish of dried red fruits.
- Release Date:** February 1, 2008
Cases Produced: 1814 cases
Bottle Price: \$28.00