



## Truchard Vineyards

### 2006 Merlot

- Vintage:** After record winter rains, a dry spring allowed for good berry set and an average crop. Normal summer conditions slowly brought the fruit to maturity. The 2006 vintage produced fruity wines with bright aromas, intense flavors, and great 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 10 - 32 years old. Cabernet Franc, grown in adjacent areas of the vineyard is added in to provide additional softness, structure, and complexity.
- Harvest:** Sept. 28 - Oct. 13 • 24.6 °Brix • 3.40 pH • 6.9 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 2008. The final blend is 77% Merlot and 23% Cabernet Franc. This wine is drinkable upon release, but will reward careful cellaring for the next 10 - 15 years.
- Wine Analysis:** 14.2% alcohol • 3.55 pH • 6.2 g/l TA
- Tasting Notes:** Floral aromas of wild blueberry, black cherry, and plum; with hints of cedar, spice, and subtle mint. The mouth is smooth - blackberry, plum jam, red currants, and sweet vanilla. Mouth-filling tannins focus the palate and provide an elegant finish of dried red fruits.
- Release Date:** February 1, 2009  
**Cases Produced:** 992 cases  
**Bottle Price:** \$28.00