

2008 Rutherford Estate Vineyard Merlot Napa Valley



Winemaker's Notes:

Bright shades of red and purple present this wine. Aromas dominate with plum and black cherry, anise and smoky graphite oak toast. Flavors of sweet round black cherry and red plum combine with tasted vanillin oak and a long even structure. This wine has a soft and seductive supple approach yet with loads of ripe fruit flavor. Enjoy!

Growing Season:

The dry season of 2008 was a challenging one for growing grapes. After a cold January and warm February, we had a significant frost season in the spring. This was followed by an unusual heat spell in May, accompanied with windy conditions. June was reasonably mild while July only brought one hot week allowing flavors to progress well. The result of all of this brought lower yields, while quality seemed to be encouraged with excellent flavors.

Winemaking:

The fruit was harvested in the cool morning hours, then crushed to tank where fermentation commenced after a brief period of resting on skins. Warm fermentation temperatures were encouraged to achieve the desired color and structure for the wine before an extended maceration time of skins prior to final pressing. The wine was transferred directly to barrel for 23 months of maturation.

Appellation: Napa Valley

Blend: 99% Merlot

1% Cabernet Sauvignon

pH: 3.59

Total Acidity: 6 g/L

Residual Sugar: <1 g/L

Wine Alcohol: 14.5%