

2007 Family Reserve Merlot, Oakville Estate, Napa Valley

Our Merlot bears truly Cabernet-like qualities. It is not often that this flavor profile comes through in Merlot. This wine has a beautiful bouquet of intensely bright black cherry, earth spices, seductive barrel roast and light dried herbs. The palate has wonderful weight and lively, youthful tannin. Classic Oakville flavors of cassis, black cherry and ripe blackberry welcome the entry on the palate. The mid and back palate carry like a classic Bordeaux. There is a wonderful and complex structure to this wine that sets it apart to many Merlots. The acid and tannin balance, while drinking young now, will certainly allow this wine to age well into its teens.



In The Vineyard

Harvest took place a touch earlier this vintage on October 11th at 25.9 Brix. The cane-pruned vines are carefully hand harvested from our Estate vineyard in Oakville. The vintage was perfect from beginning to end. The vines were never stressed for any reason and the weather never presented any difficulty in ripening. Now in their 11th year, we continue to dry farm these vines, withholding applied summer irrigation. Their roots must find water on their own and struggle in the final months of summer and early fall leading to a complexity and depth of flavor often unequaled in irrigated vineyards.

In The Cellar

The fruit was destemmed into small stainless steel fermentors and time on skins lasted 20 days. The fruit was then lightly pressed, keeping free run and press fractions separate then aged in 50% new, tight grain *Tonnellerie Sylvain* French Oak barrels for 23 months. While we do add yeast to finish primary fermentation, we allow indigenous malolactic bacteria to complete the secondary fermentation.

Bottling Data:

100% Merlot, Oakville Estate Vineyard
14.8% Alcohol, 0.73 g/100mL Titratable Acidity, 3.57 pH
Bottled on September 10th, unfinned and unfiltered
200 Cases Produced
Suggested Retail—\$48 per bottle