



## 2004 Merlot

The 2004 came on fast and hot but at an even enough pace that we were able to bring in the fruit at just the right moment, resulting in a full complex Merlot.

With the 2004 vintage, we continue our unique tradition of crafting 100% Merlot. The aroma is full of mixed berries and black cherry, with hints of cocoa, cedar, and hazelnut. On the mouth, vibrant fruit shows off a richly layered mid-palate and lingering black fruit finish.

### **Technical Information**

**Varietal Percentage:** 100% Merlot.

**Age of vines and soil type:** 10-19 year old vines planted in deep volcanic soils.

**Date picked:** 9/2/04.

**Harvest Sugar:** 25.5 degrees brix.

**Fermentation time/Temperature Range:** 10 days, 62-93 F.

**Fermentation container/maceration:** Open fermentation in small containers, punched down twice a day.

### **Analysis at bottling**

**Alcohol:** 14.6%

**pH:** 3.46

**TA:** 5.40

**V.A.:** 0.054 g/100ml.

**R.S.:** Dry.

### **Aging and bottling**

**Length/type of aging:** 22 months in 60 gal Oak barrels: 40% new French Oak, 5% new American Oak, 50% 2 year old French Oak, and 5% 2-4 year old American Oak

**Bottled:** June 2006.

**Approximate lifespan under proper cellar conditions:** 15+ years.

**Number of cases produced:** 385 cases.

**Release Date:** June 2008.

**Winemaker:** Andrew T. Schweiger.

