



TRUCHARD VINEYARDS

2020 MERLOT



Vintage: Despite a rollercoaster of weather conditions, 2020 was an exceptionally rewarding year for our vineyards. Normal bud break gave way to a cold dry winter and unsettled spring. Stunning summer sun allowed for the below average yields to become full-bodied and intensely flavorful wines.

Vineyard: Merlot grapes at the Truchard Estate Vineyard enjoy a diverse range of growing conditions, with five hillside locations providing unique terroirs. These vines are aged 24 to 46 years and are complemented by Cabernet Franc from nearby areas for wonderful softness, structure, and depth.

Harvest: September 14 - 31 • 24.6 °Brix • 3.40 pH • 6.6 g/L TA

Winemaking: All 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 vineyard block. The wine was aged for 20 months in French oak barrels (35% new). The final blend is 75% Merlot and 25% Cabernet Franc. This wine is drinkable upon release but will reward careful cellaring for the next 15 - 20 years.

Wine Analysis: 14.2% alcohol • 3.48 pH • 6.2 g/l TA

Tasting Notes: Floral aromas of wild blueberry, ripe plum, and cassis, with a touch of cedar and earth. The mouth is layered with intense flavors of red currants, cherry jam, and sweet vanilla. Ripe tannins fill the palate and provide an elegant finish of dried red fruits.

Release Date: December 1, 2022

Cases Produced: 650 cases

Bottle Price: \$40.00

