



# COHO

## **Wine:                    2005 Michael Black Merlot, Napa Valley**

Harvest:	Hand-picked in late early October, 2005
Appellation:	Coombsville area of Napa Valley
Varietal Composition:	97.5% Merlot; 2.5% Cabernet Sauvignon
Brix at Harvest:	26.2 Brix
PH:	3.48 pH
Total Acidity:	6.8 g/L
Crush:	100% whole berries
Pre-fermentation:	4 day cold soak at 50 degrees F
Fermentation:	14 days primary, malo-lactic fermentation in barrel
Peak Temperature:	93-94 degrees F
Pressing:	10 days after the onset of fermentation
Aging:	22 months in barrel
Oak:	100% French oak, 45% new for the vintage consisting of Allier, Tronçais and Center of France Forests, both medium and medium plus toast
Bottled:	August 13, 2007
Produced:	480 cases, 750 ml, plus 6 each, 6-bottle, 1.5L, cases produced
Release Date:	March 1, 2008

### **Winemaker's Notes:**

Rich cassis, dusty berry and black cherry aromas are evident in the nose, with warm and exotic floral scents of dried rose petals and hibiscus flowers. Enticing cedary-spice notes with vanillin and hints of black olive lead to a very concentrated, black cherry and berry flavor in the mouth. The supple tannins and complex layers of richness unwind slowly as ripe, black fruit flavors burst across the palate. The textural impression is very sensual and succulent, and the intensity builds in a powerful finish of fruit purity and mineral nuances.

### **Finished Wine Statistics:**

Alcohol: 14.6%                    pH: 3.58 pH                    TA: 5.7 g/L