

## 2009 Michael Black Vineyard Merlot, Napa Valley

Harvest: Hand-picked on September 25, 2009

Appellation: Coombsville area of Napa Valley

Varietal Composition: 98% Merlot, 2% Cabernet Sauvignon

Brix at Harvest: 26.5 Brix

PH: 3.56 pH

Total Acidity: 5.4 g/L

Crush: 100% whole berries

Pre-fermentation: 4 day cold soak at 50 degrees F

Fermentation: 13 days primary, malo-lactic fermentation in barrel

Peak Temperature: 93-94 degrees F

Pressing: 9 days after the onset of fermentation

Aging: 22 months in barrel

Oak: 100% French oak, 50% new for the vintage consisting of Allier,

Troncais and Center of France forests, both medium and

medium plus toast

Bottled: July 15, 2011

Produced: 331 (9L) cases, including 6/1.5L cases

Release Date: May 1, 2012

## Winemaker's Notes:

Dusty oak with aromas of blackberry pie and black raspberry fruit interplays with cocoa and vanilla to lead to a warm, cedary spice bouquet. In the mouth, rich blackfruit is the theme, with layers of fruit complexity and silky tannins to give an incredibly lush and succulent texture on the palate. The fruity finish inspires another sip..., and another. This unique wine gives the overall impression of suppleness and intense fruit and lingering polished flavors.

## Finished Wine Statistics:

Alcohol: 14.9% pH: 3.54 pH TA: 5.9 g/L