

Merlot



Vintage: 2007

Size of Lot: 1391 cases

Components: 76% Merlot, 24% Cabernet Sauvignon

Date Picked, Processed: October 4 - October 22, 2007

Characteristics of Vintage: The 2007 vintage was very, very good, one I have called the vintage of a life time. While I was bowled over by '01 and '02 in this region, you might remember I eventually down-graded them to a 9 out of 10 after experiencing '05. So how do I put a number to '07? It was simply extraordinary. Perfect long cool dry spring. A smattering of moisture in July. Stressed vines focused on their progeny, my grapes. A harvest long and cool and clear and dry. Yes, I am extremely grateful to the climate, soil and temperature gods who gave me this opportunity for perfection in 2007, something I hope my 36 vintages of making wine on the east coast have prepared me for. Did I say that 2007 was very good?

Fermentation Temperature: Peak 85 degrees, finish 68° F.

Residual Sugar: 0.1%

Total Acidity: 0.61

Alcohol: 13.9%

pH: 3.599

Finishing: 10 Months French Oak. 100% malolactic.

Winemaker Notes: *Perfectly put together nose of appealing woods in Spring, bark, moss, earth and something flowering. A mouth full of cooked plums, licorice, fine grainy tannins and a warm camp fire finish. A sophisticated reserved wine that let's you know it's there.*

CHADDSFORD WINERY