

SWANSON

VINEYARDS

2009 SWANSON VINEYARDS OAKVILLE MERLOT

VINTAGE:

The 2009 growing season emerged from a relatively dry winter into a warm spring with little frost danger. An inch of rain in May fortunately did not interfere with fruit set. We had a late July heat spike, with only a few days over 100 degrees. Veraison – the transition from green to red fruit – was quick and efficient. Temperatures remained moderate throughout the final stages of ripening, with ample heat to ripen our Merlot grapes.

VINEYARD:

Merlot: From our mid-valley Oakville Cross Road Estate and two small vineyards near the flank of the Mayacamas range in Oakville.

Cabernet Sauvignon: Exclusively from a small vineyard estate in the heart of the Rutherford appellation.

Petit Verdot: A very small block in the Oak Knoll district just south of Yountville on the valley's eastern edge.

WINEMAKER NOTES:

The 2009 Swanson Oakville Merlot is the perfect reminder of why so many serious red wine drinkers like Merlot. Visually, aromatically and on the palate, the wine is plush and generous. The color is dark garnet with a purple edge. The nose is captivating, with aromas of fresh, ripe black cherry, plum, raspberry, and well-integrated toasted oak. In the mouth, very ripe black and red fruits surround a core of velvety tannin. The finish is enticing, silky-smooth, long and harmonious. This Merlot will continue to improve in the bottle, with optimum drinkability from 2013 - 2017.

- Chris Phelps, Winemaker

HARVEST DATES:

September 8th - 30th (Merlot)
October 10th (Cabernet Sauvignon)
October 1st (Petit Verdot)

COMPOSITION:

75% Merlot, 20% Cabernet
Sauvignon, 5% Petit Verdot

ANALYSIS AT HARVEST:

24.8° average Brix

WINEMAKING:

3 days cold soaking
Extended maceration

BOTTLING DATE:

April 2011

ANALYSIS AT BOTTLING:

14.8% alc.

