



## 2009 MERLOT

Mitsuko's Vineyard, Carneros, Napa Valley

**G**ROWING MERLOT IN MITSUKO'S VINEYARD for over a decade has taught us how to express the depth and elegance of this variety. The vineyard is comprised of five different Merlot clones which reveal slightly different dimensions of the variety. The microclimate and soil type of each parcel, along with the varied spacing and rootstocks, provide the grapes with greater complexity of flavor.

### HARVEST NOTES

At the beginning of the 2009 growing season budbreak was delayed. While cumulative rainfall was low overall, the atypically late timing of rain delayed irrigation needs, while a warm spell in June helped curtail excessive canopy development. The remainder of the summer and early autumn was steadily warm and dry. These ideal growing conditions led to optimal flowering, veraison and harvest. This mild weather, coupled with prolonged hangtime, produced wines which perfectly balance freshness and richness.

### WINEMAKER NOTES

The cold night harvested fruit afforded us a prolonged pre-fermentation cold maceration, which allowed easier extraction of color and flavor compounds from the grape skins during the alcoholic fermentation. Primary fermentation was conducted with indigenous yeast, adding to the complexity of flavor and reinforcing the terroir. The 2009 wine lots were racked five times, once each quarter from winter of 2010 through spring of 2011. The racking in August of 2010 included masterblending of the wine.

### TASTING NOTES

Our 2009 Mitsuko's Vineyard Merlot is a complex, intense wine redolent of fresh black cherries, plum jam and wild violets enhanced by nuances of fresh pipe tobacco and slate. This silky textured wine fills the mouth with vivid fruit flavors counterbalanced by a broad weighty structure, substantial mid-palate volume and a lengthy mineral-driven finish.

## TECHNICAL INFO

### VARIETAL COMPOSITION

94% Merlot, 2% Cabernet Sauvignon,  
2% Malbec, 1% Cabernet Franc,  
1% Petit Verdot

### CLONES

Merlot – Clones 6 and 181; Pomerol  
and Raucedo massale selections  
Malbec – Clone 595; Cabernet  
Franc – Estate and Pomerol massale  
selections; Cabernet Sauvignon  
– Clone 7, 337 and See massale  
selection; Petit Verdot – Clone 6

### VINEYARDS

Mitsuko's Vineyard Carneros 97%  
Tenma Vineyard 1.5%  
Dunaweal Vineyard 1.5%

### SOIL

Haire Clay-Loam, Haire Gravelly  
Clay-Loam, Bale Clay-Loam,  
and Sandy Clay-Loam

### HARVEST DATES

October 2–29

### FERMENTATION

99% indigenous yeast

### MALOLACTIC:

100% indigenous bacteria

### AGING

17 months in 31% new French  
and 5% new American oak

### BOTTLING DATE

April 2010

### ALCOHOL

14.3%

### RESIDUAL SUGAR

0.05%