# SWANSON
## VINEYARDS

## 2010 OAKVILLE MERLOT

### VINTAGE:
Normal winter and spring precipitation levels, coupled with cool early season temperatures, set the tone for a season with nicely-paced shoot growth and fruit development. June was warm, while July and August were cool. September and October provided just enough heat to ripen our Merlot grapes. We hand-harvested quickly in the cold early mornings over a 4-week period, bringing in each lot when we felt it had achieved optimum quality.

### 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: Selected from two small blocks, one adjacent to our Rutherford winery, and one in Yountville.
Petite Verdot: Sourced from a small block in the Oak Knoll district just south of Yountville on the valley's eastern edge.

### WINEMAKER NOTES:
The 2010 Swanson Oakville Merlot shows an exuberant array of aromas, including plum, black cherry, exotic spices, espresso and sweet vanilla. On the palate, there is excellent definition and considerable power, yet at the same time, the wine is long, graceful and elegant. Our restraint in using just one-third new oak allows the lush fruit and succulent ripe tannins of this wine to be front and center. This Merlot will continue to improve in the bottle, with optimum drinkability from 2015 through 2018.

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### HARVEST DATES:
September 8 - October 27 (Merlot)
October 15 - 22 (Cabernet Sauvignon)
September 30 (Petite Verdot)

### COMPOSITION:
83% Merlot, 15% Cabernet Sauvignon,
2% Petite Verdot

### ANALYSIS AT BOTTLING:
14.8% alcohol

### WINEMAKING:
3 days cold soaking, extended maceration
18 months in barrels: 50% American,
50% French oak, 33% new

### BOTTLING DATE:
April, 2012

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