

2018 HERITAGE MERLOT

Sonoma Valley, Sonoma County

HERITAGE SELECTION

VINTAGE NOTES

2018 had incredibly moderate and consistent daytime temperatures pushing this growing season until the first week of November – the latest we have finished picking in almost a decade. These perfect conditions resulted in impeccable fruit quality across all varietals, and flavor and phenolic ripeness were achieved at lower sugar levels. This balance created some of the most elegant and ageworthy wines produced in recent memory. Yields were also exceptional, which means great wine and lots of it. Truly a “Goldilocks-type” vintage, with all aspects (climate, hangtime and yields) being just right.

VINEYARD INFORMATION

Eight miles north of San Pablo Bay, the Bundschu family's 160+ year-old vineyards wraps around the southwest slopes of the Mayacamas Mountains. The terrain features steep, southwest-facing hillsides of shallow, rocky soils of volcanic ash and alluvial wash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. Two distinct blocks of Merlot have consistently produced top lots with the greatest complexity, concentration and balance. Each vintage, the top five barrels from these lots are selected for this distinctive bottling.

TASTING NOTES

Our Heritage Merlot vines are carefully cultivated on the sunny, western slopes of the Mayacamas mountains in the volcanic soils of our highly esteemed “La Paz” estate vineyard. Mostly planted with Clone 181, this superior selection is derived from the same clone as Chateau Pétrus of Pomerol, known for its power and structure. Hand-picked, optically sorted and aged in the finest oak, this is an impeccably balanced wine – with supple tannins, aromas of baking spices, and a lush palate of dark fruit, savory earth and chocolate.

COMPOSITION

92% Merlot
8% Cabernet Sauvignon

WINEMAKING

Destemmed, then optically sorted & gravity fed directly to fermentation tanks
5-to-7-day cold soak
Twice daily gentle pump-overs
Indigenous malolactic fermentation
Indigenous yeast strains

ALC/pH/ACID

Alc: 14.5%
pH: 3.63
TA: 5.75 g/L

COOPERAGE

17 months
100% French oak,
50% new

PRICE

\$65.00

PRODUCTION

288 Cases

