

2019 HERITAGE MERLOT

Sonoma Valley, Sonoma County

HERITAGE SELECTION

VINTAGE NOTES

2019 will be remembered for high winds and plentiful rain lasting into mid spring, which meant little need for irrigation during the growing season. We began harvest on September 5th, only one day sooner than 2018, and 2019 was generally slightly warmer than the year prior. This warmth resulted in lower acid levels and some riper fruit characteristics than in 2018; however, 2019 was still a very moderate growing season, allowing for exceptional hangtime across all varietals.

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

Carefully cultivated on the sunny, western slopes of the Mayacamas mountains, our Heritage Merlot vines thrive in the volcanic soils of our highly-esteemed "La Paz" estate vineyard. Predominantly planted with Clone 181 - the same clone grown in the vineyards of the esteemed Chateau Pétrus of Pomerol - these pedigreed vines lend the wine power, structure, and finesse. Hand-picked and aged in the finest oak, this is an impeccably balanced wine – with supple tannins, aromas of mountain sage, and a palate of red fruit balanced with savory earth.

COMPOSITION

89% Merlot
11% 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: 3.75
TA: 5.5 g/L

COOPERAGE

17 months
100% French oak,
50% new

PRICE

\$65.00

PRODUCTION

279 Cases

