



Trincherero Winery Trincherero Family Merlot 2004



VINEYARD INFORMATION

Our 2004 Trincherero Family Merlot is 100% merlot sourced from some of the California's premier, cool-climate, coastal appellations. In 2004, we blended lots from estate and contracted vineyards in Monterey (75%), Santa Barbara (16%) and Lake County (9%) to enhance complexity, balance and varietal accuracy.



WINEMAKING

Our 2004 Trincherero Family Merlot was fermented using the delestage method favored by many top Bordeaux chateaux. During this process, we rack the fermenting wine into an empty tank, allowing the cap to settle to the bottom. We then return the wine back to that original tank, splashing the juice over the cap. This helps to develop deeper color and greater flavor extraction. It also gives us the opportunity to remove seeds, which can add harsh tannins to a finished wine. After a 14 day maceration, the wine was transferred to a combination of new and used American (66%) French (31%) and Hungarian (3%) oak barrels.



WINEMAKER NOTES

The goal with all of our Trincherero Family wines is to offer the purest expression of the grape variety; fruit-driven and delicious. The 2004 Trincherero Family Merlot is dark, rich, lush and remarkably smooth. It delivers ripe juicy red cherry and jammy currant accented with black tea and roasted jalapeno. The ripe fruit and spice carry through to a velvet-textured finish.



CHEF NOTES

Juicy ripe fruit, flavor-enhancing acidity and medium-plus body make our Trincherero Family Merlot a staple for many of our winery dishes. Our chef pairs this versatile wine with Rosemary Roasted Lamb Chops with Caramelized Cippollini Onions and Mashed Vanilla Sweet Potatoes. Enjoy.

WINE INFORMATION

Composition: 100% Merlot
Barrel Aging: 15 months in new and used American, French and Hungarian oak.
Alcohol: 13.5%
Total Acidity: 0.57g/100ml
pH: 3.52
Cases: 58,000
Release Date: June 2006
SRP: \$11.99

