



Wine Type: Merlot Bosche

Vintage: 2015

Director of Winemaking: Ted Edwards **Associate Winemakers:** Jesus Alfaro, Barrett Anderson

Percentage of each grape variety used: 99 % Merlot, 1% Cabernet Sauvignon

Wine Profile: Medium dark ruby in color, the 2015 Merlot Bosche expresses ripe dark cherry, black currant, and blackberry fruit components. With great depth of aroma and flavor, there are nuances of sweet oak spice, juniper berry, black pepper, sweet vanilla and dark chocolate. The oak spice is very well integrated, not dominant but provides a substantial backbone to the complexity of the wine balancing the abundance of fruit depth. The flavor is big, voluptuous, soft and velvety, with rich, great depth of black cherry fruit. The tannins are well integrated providing a very long fruitful finish.

Primary Vineyards: 100 % Bosche Vineyard, located west of Hwy. 29, on the famed Rutherford Bench, the Bosché vineyard has very deep gravelly soils. A seasonal creek crosses the vineyard which causes the water table to be high in the spring, providing water and nutrients for new shoot growth. As veraison approaches the water table drops, stressing the wines and intensifying the dark velvety fruit flavors. This is a natural area to grow Bordeaux varietals with dry farming or minimal drip irrigation.

Growing Season Notes: The winter was one of the driest on record, although we did receive 75% of normal precipitation. The relatively dry, warm winter promoted early bud break, and a cool spring supported a long flowering period. The balance of the season was moderate to warm, the crop was very light, with small clusters, small concentrated berries, and the fruit ripened in most cases, a good two weeks early. A moderate harvest gave way to a warm spell that completed the ripening on an early note.

Harvest Dates and Sugar: 8/22 for merlot @ 25.6 brix

Age of Vines and Soil Type 3.2 acres planted in 1996

Fermentation: After a 5 day cold soak, the wine was fermented in stainless steel fermenters at 75°-86° for 10-28 days skin contact.

Alcohol: 14.6 **pH:** 3.87 **Acid:** .62

Aging: 59 gallon barrel aging, **Barrels:** French oak with 17% new oak

Cooperage World Cooperage, Nadalie, Sylvain, Demptos and Marchive

Aged in Barrel: 17 months

Number of Cases Produced: 467 **Bottled:** March, 2017

Life span in a proper cellar 20-25 years