



**2007 Mt. George Merlot  
Technical Information**

<b>Harvest Date:</b>	September 17 – 19, 2007
<b>Varietal Composition:</b>	89 percent Merlot 11 percent Cabernet Sauvignon
<b>Appellation:</b>	Napa Valley
<b>Vineyards:</b>	96 percent Mt. George Vineyard 4 percent Stags Leap District Vineyard
<b>Release Date:</b>	October 2011

**Vintage Notes:** The year began dry with some very cold days and single-digit nighttime temperatures around the New Year holiday. The season continued dry, with about 60% of normal precipitation throughout the appellation. Temperatures were warmer than normal as winter continued into spring with resulting earlier budding, bloom and set in the vineyards across all varieties. The summer growing season continued on the mild to cool side, with few days topping 100 degrees, even in the warmest locations in the appellation.

**Winemaking Notes:** The grapes were harvested at an average brix of 23.8. The wine was drained and pressed off the skins after 16 days. Completing malolactic fermentation in barrel, the wine was then racked and placed back in barrel to age for 13 months. Oak profile during aging, 90% French oak and 10% American oak, 44 % of the French oak was new. The wine was bottled in July of 2009.

**Analysis:** Alcohol, 14.7%; titratable acidity, 5.52 grams per liter; pH, 3.69.

**Tasting Notes:** Oak aromas of vanilla, cedar, and sandalwood are well integrated with the aromas of bright raspberry fruit, sweet baking spices and freshly picked herbs. Full bodied with well mannered tannins and a balanced long lingering finish.

**Suggested Retail Price:** \$32.00