

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

MERLOT
Spring Mountain District
2008

Harvest Date:	September 19 th , 30 th , October 11 th , 22 nd ,
Grape Source:	Spring Mountain District
Blend:	93% Merlot, 7% Cabernet Franc
Aging:	18 months in French Oak Barrels 60% new and 40% once used
Alcohol:	14.1%
Total Production:	355 Cases
Release Date:	September 2010
Winemaker:	David Tate

Vintage Notes: Sourced from neighboring vineyards, our Spring Mountain Merlot captures the essence of mountain fruit. 2008 was a dynamic year. The growing season was warm and long into autumn, yet in the later part of fall things cooled down and the grapes had a slower than average time to reach maturity. Half the fruit was brought in over September. Valley rains did not reach us up here on the mountain to the same degree in October, and after a few showers passed through we had a few weeks of warmth allowing the second half of the grapes to reach proper physiological ripeness.

Winemaker Notes: The bulk of this Merlot came from higher elevations on Spring Mountain. Slower to ripen over the long autumn we did achieve perfect ripeness in the middle of October. The Cabernet Franc added for structure and spice was quicker to ripen in the September sun. An average of 2-3 days of cold soaking aided in color and complex flavor extraction. This wine was aged for 18 months in small French oak barrels (approximately 60%).

Tasting Notes: Medium purple in its youth the 2008 Merlot has intense notes of black plum and sweet currants. Typical for Spring Mountain the fruit is complemented by pepper and clove spice with underpinning notes of graphite. Lush and round in the mouth the fruit continues around the youthful tannins and mountain acidity. The intense fruit suggests earlier drinking but the tannins and acidity indicate that a wonderful bottle bouquet will develop over the next 7-8 years (2010-2018).