

# BARNETT VINEYARDS

*Spring Mountain District*

N A P A V A L L E Y

## MERLOT Spring Mountain District 2004

<b>Harvest Date:</b>	September 17 <sup>th</sup> , 29 <sup>th</sup> and October 11 <sup>th</sup> , 2004
<b>Grape Source:</b>	Spring Mountain District (Spring Mountain, York Creek and Barnett Vineyards)
<b>Blend:</b>	91% Merlot, 5% Cabernet Sauvignon and 4% Cabernet Franc
<b>Aging:</b>	18 months in French Oak Barrels 50% new and 50% once used
<b>Alcohol:</b>	14.5%
<b>Total Production:</b>	663 Cases
<b>Release Date:</b>	September 2006
<b>Winemaker:</b>	Nile Zacherle

**Vintage Notes:** The 2004 vintage was an incredibly early year for bud break, followed by moderate temperatures through the growing season. We got hit with some good heat towards the middle of August and beginning of September that pushed maturation further along. The Spring Mountain fruit worked through these heat spikes and gained rich fruit flavor maturation.

**Winemaker Notes:** This Merlot is blend of Merlots from our Estate and from neighboring York Creek and Spring Mountain Vineyards. A majority of grapes for this wine came from young vines planted meter by meter and are head trained. This decreases the yield per vine and increases the competition between them resulting in more concentrated flavors. This wine was aged for 18 months in small French oak barrels with 50% new and blended with some Cabernet Sauvignon and Cabernet Franc.

**Tasting Notes:** Aromas of red currant, brandied cherries and plum jam. There are spicy undertones of anise-clove, cedar box and cocoa powder, followed by a floral hint of jasmine. The palate is packed full of ripe raspberry and cherry flavors. A focused mid palate carries the fine grain tannins to a spicy clean finish. Best from 2006 to 2013 (7 years)