



# COHO

## **Wine: 2004 Michael Black Merlot, Napa Valley**

<i>Varietal Composition:</i>	100% Merlot
<i>Harvest:</i>	September 12, 2004, hand picked
<i>Appellation:</i>	Napa Valley (Coombsville Area)
<i>Vineyard:</i>	Michael Black Vineyards
<i>Brix at Harvest:</i>	26.6 Brix
<i>pH:</i>	3.40 pH
<i>Total Acidity:</i>	7.2 g/L
<i>Crush:</i>	100% whole berries
<i>Pre-fermentation:</i>	4 days cold soak at 50 degrees F°
<i>Fermentation:</i>	16 days primary, malo-lactic fermentation in barrel
<i>Peak Temperature:</i>	93 degrees F
<i>Aging:</i>	22 months in French oak barrels (Allier, Tronçais, Bertranges and Center of France Forests); 40% new for the vintage, mixed coopers, medium and medium plus toast
<i>Bottled:</i>	July 24, 2006
<i>Production:</i>	718-6/750ml bottle cases, plus 6-6/1.5L bottle cases
<i>Release Date:</i>	Fall, 2006

### **Winemaker's Notes:**

The Michael Black Vineyard is located in the Coombsville area of Napa Valley, and is owned and farmed by longtime viticulturist Michael Black. The rocky, volcanic-loam soils, moderate climate and Michael's "dry-farmed" approach produces very limited yields (1-1.5 tons/acre) of incredibly complex and concentrated Merlot fruit.

This is an amazingly dense and rich, generous Merlot, with forward aromatics of red currant, wild berry and blackberry fruit, complimented by cedar/oak and savory herbal notes. It is smooth, elegant and distinctive on the palate with intense black cherry, raspberry, black licorice and exotic spice offering depth and layers of flavor. Moderate tannins build structure on the finish, with seductive blackberry and currant lingering in a supple aftertaste.

### **Finished Wine Statistics:**

Alcohol: 14.5%                      pH: 3.52 pH                      TA: 6.7 g/L