



# COHO

## 2010 Michael Black Vineyard Merlot, Napa Valley

Harvest:	Hand-picked from September 30 to October 9, 2010
Appellation:	Coombsville Appellation, Napa Valley
Varietal Composition:	100% Merlot
Brix at Harvest:	26.9 Brix
PH:	3.59 pH
Total Acidity:	5.7 g/L
Crush:	100% whole berries
Pre-fermentation:	4 day cold soak at 50 degrees F
Fermentation:	13 days primary, malo-lactic fermentation in barrel
Peak Temperature:	92-94 degrees F
Pressing:	9 days after the onset of fermentation
Aging:	20 months in barrel
Oak:	100% French oak, 50% new for the vintage consisting of Allier, Tronçais and Center of France forests, both medium and medium plus toast
Bottled:	July 17, 2012
Produced:	398 (9L) cases, including 6/1.5L magnum cases
Release Date:	May 1, 2013

### Winemaker's Notes:

Rich aromas of plum and blackberry combine with spicy oak, cinnamon and a dusty vanilla bouquet on the nose. In the mouth, creamy red fruit bursts across the palate, with minerality and supple tannins overlaying a lush texture and lingering fruit on the finish. This unique wine gives the overall impression of fruit density and weight, with amazing suppleness, round textures, intense flavors and polished tannins.

### Finished Wine Statistics:

Alcohol: 14.9%

pH: 3.50 pH

TA: 5.7 g/L