



RUTHERFORD

Ranch

N A P A V A L L E Y

Rutherford Ranch 2007 MERLOT

A late October harvest in 2007 allowed optimum ripening for Merlot. We source our grapes from premium Napa Valley sub-appellations known for intensely flavored fruit: Rutherford - where soils are primarily gravel, sand and loam with excellent drainage; and Yountville - which has one of the coolest vineyard exposures, mostly on the valley floor. Overall, the weather conditions for the vintage were ideal: a dry winter, a warm dry spring and a long growing season.

WINE DESCRIPTION: A deep purple color with bright fruit aromas of cherry and blueberry layered with notes of toasted oak and nutmeg. Mouthwatering fruit flavors of plum, cherry and vanilla from oak aging. For greater complexity, part of the lot is aged in American oak barrels. The wine has rich, velvety tannins, a lush texture and long finish.

TOTAL ACIDITY/pH: .61/3.50

BLEND: 96% Merlot
4% Cabernet Sauvignon

AGING: 12 months in French and
American Oak barrels

ALCOHOL: 13.5%

RELEASE: Summer 2009

 **RUTHERFORD**
WINE COMPANY

THREE GENERATIONS COMMITTED TO 100% SUSTAINABLE
VITICULTURE AND THE CRAFTING OF FINE WINES.

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