



## Ramsay

### Merlot 2007

### Napa Valley

**Grape Source** Hoatzin Vineyard, Rutherford, Napa Valley

**Harvest** October 7, 2007 @ 24.1 brix

**Chemistry at Bottling** -pH: 3.66 -Total Acidity: 5.34 grams/liter -Alcohol: 13.28% -Free Sulfur Dioxide: 28 parts per million -Total Sulfur Dioxide: 77 parts per million

**Varietal Blend** Merlot with a small percentage of Petit Verdot

## Sensory Notes:

2007 was the picture-perfect vintage for Merlot in the Napa Valley. The summer was long and dry, maturity was slow to arrive and thus the grapes had lots of extra time to develop complex flavors. When we did finally pick, the grapes were in ideal shape due to the dryness of the fall. Our Ramsay Merlot has always been a great food wine, but this vintage is even better than the norm. The nose of the wine is rich with blueberry and elderberry characters along with nice notes of red licorice and oak. The mouth is tarry and complex with a wonderful carry-through of the blueberry nose. Along with this however, there is a charming array of cane-fruit, black pepper and cassis flavors, and an absolutely gorgeous viscosity in the mouth.