



WATTLE CREEK
WINERY

Wattle Creek 2007 Merlot
Yorkville Highlands, Mendocino County

Winemaker notes

This Merlot displays inviting aromas of ripe red cherries, sweet plums and violet- floral notes. Secondly, aromas of Cherry liquor and Cherry tart start to present themselves with some patience and air. Once sipped, this wine delivers what the aroma promises, as layers of dense, dark, fleshy fruit begin to unfold across the palate. The flavors are rich and generous, and echo the aromas, all finishing with a chunky density that is uncommon for Merlot, but shows the varietals potential when grown in proper areas! This wine will benefit from some decanting to really appreciate the layers and complexities. Enjoy!

Vintage & Winemaking

The 2007 vintage is being hailed as one of the best vintages in the last decade and some would argue longer. The winter and spring were very dry and bud break started 2-3 weeks early in some places. With early bud break and the dry season, there was concern about heat stress and water availability for the later months of harvest! As harvest progressed we never saw any significant heat spikes, and the growing season remained cool and consistent.

The cool weather contributed to small cluster development with smaller than average berry size across all varieties. In Yorkville Highlands, which is a cooler region because of its close proximity to the coast, the vintage was mild with warm days and less fog pressure than in more typical growing seasons. This steady warm weather allowed the fruit to mature evenly and to “hang” on the vines longer as we were not faced with late season heat spikes that can force us to pick.

When maximum ripeness and flavor were achieved in the vineyard, the fruit was handpicked into small bins early in the morning while the fruit was very cold. It was delivered to the winery cold for processing, where the fruit was de-stemmed and the berries were not crushed. The berries and juice were pumped to open top fermentors and held cold for 1-2 days. This cold soaking period helps early color formation and allows the flavor compounds to leach from the berry skins into the juice.

After cold soaking, the fruit was allowed to warm up and then fermentation was initiated. The fermenting juice was pumped over three times a day during the course of fermentation. After 6-8 days the wine was drained off of its skins and put to a majority of French Oak Barrels with a small balance going into American Oak Barrels. This Red Blend aged for 16 months before being blended and bottled.

Appellation	Yorkville Highlands	
Variety/Blend	Merlot	100%
Vintage	2007	
Oak Maturation	16 months	
New Oak	35 %	
French oak	85 %	
American Oak	15%	
Alcohol	14.5 %	