1997 Merlot Russian River Vineyards

Russian River Valley

eerfield Ranch Winery, in the heart of Sonoma Valley at Kenwood, is a 9000-case winery, specializing in small lots of handmade wines from select vineyards of the California North Coast region. Visitors sample our wines at the Family Wineries of Sonoma Valley Tasting Room on Sonoma Highway in Kenwood. Find us on the Web at www.deerfieldranch.com, or call 707 833-5215.

Vineyard: The Russian River Appellation is ideal for Merlot. Mike Topolos' Russian River Vineyards, just a stone's throw from the river in Forestville, is the oldest Merlot vineyard in Sonoma County. It is farmed using Biodynamic techniques, a step beyond organic farming, balancing the needs of the environment with the needs of the vineyard. These practices produce a better ecosystem, better-tasting grapes and a better wine. This vineyard won the Gold Medal at the 1997 Sonoma County Harvest Fair for Best Vineyard in Sonoma County, truly a great honor. 1997 was a perfect growing season, one of the best of the decade.

The Wine: The grapes were picked and sorted by hand, crushed, leaving about 30% whole berries, and fermented in an open-top tank so that they could be manually pushed down three times daily over the 12-day, extended maceration. The Pasteur Red yeast, first isolated by Louis Pasteur, is widely used in Bordeaux, France. The temperature of the must was allowed to peak at 92 . The new wine was aged in French and American oak barrels for 26 months, topped every-other-week and racked 5 times. A bit of Cabernet Franc from Dry Creek Valley was blended in to create a longer, more-structured finish. These techniques produced an amazingly complete and full-bodied Merlot in the style of the great wines of St. Emilion, France. The low pH of the wine will give it a long life even though the acid level is low and the tannins are soft.

Tasting Notes: This is a big, full-bodied Merlot. The color is a brilliant, dark garnet. The nose is full of violets with a hint of allspice. The promise of the nose is rewarded in the taste by rich, round layers of ripe cherries, blueberries, vanilla, subtle, well-integrated oak, and a flavor that can only be described as Merlot grapes. The finish is long and smooth, imparting a lingering sense of fulfillment. The softness of the acid and tannins gives the wine a subtle elegance. Drinkable now, it will age superbly, reaching its peak in about 8 years.

Harvest & Winemaking Data:

Winemaker: Robert Rex

Harvested: By hand, October 1, 1997

23.5 Brix Brix at Harvest:

.62g/100ml as Tartaric Acid at Harvest:

pH (composite):

Yeast: Pasteur Red (Bordeaux variety)

Fermentation: In small, open-top fermentors for 12 days, punched 3 times/day

Max. Fermentation Temp.: 92 F Malo/Lactic Conversion: 100%

26 months in 90% French Oak, 10% American Oak, 35% new overall Aging:

Fining: 2 fresh egg whites/barrel

SO₂ at Bottling: 14 ppm free

Bottled: 300 cases – December 21, 1999

14.5% Alcohol:

Released: February 15, 2000

Awards & Reviews: Silver Medal, Grand Harvest Awards; not yet reviewed.

