



# RED DIAMOND

## 2007 MERLOT

WASHINGTON STATE

### THE WINE

Aromas of sweet cherry and cream soda introduce this Merlot. The soft palate displays flavors of red berries, juicy plums and a touch of caramel, the finish is soft and inviting.

Juan Muñoz Oca - Winemaker

### THE YEAR

The mild winter allowed the vines to remain in good shape throughout the cold months. Then in May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week. The heat spike led to a smaller canopy which allowed for more light penetration, and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors. The weather conditions were favorable during fruit set and the summer saw mild to average temperatures. Veraison started 10 days ahead of average and temperatures were ideal throughout harvest.

### HOW WE MADE IT

After harvest, the grapes were destemmed, crushed and inoculated with Premier Cuvee and Pasteur Red yeasts. Fermentation lasted five to nine days on the skins, depending on the lot, with a twice-daily pumpover regime to extract lush, chewy tannins. After pressing, the wine was barrel-aged in French and American oak for 12 months.

### JUST THE FACTS

What's in it: Merlot 80%, Syrah 15%, Cabernet Franc 3%,  
Cabernet Sauvignon 2%,  
Where it's from: Washington State  
Alcohol: 13.5%  
Total Acidity: 0.53 g/100 ml  
pH: 3.63  
Harvest: September 2, 2007



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