

## 2004 Old Vine Meritage

### Details

<b>Grape Variety /Origation:</b>	50% Merlot, 35% Cabernet, 15% Cabernet Franc 30 year old vines, Applegate Valley
<b>Growing Conditions:</b>	A dry spring, a warm summer and fall led to a very early harvest with small yields. The 2004 wines are very concentrated and ageworthy.
<b>Winemaker Comments:</b>	An exciting project, using some of the oldest vines in Southern Oregon. This wine was made in the traditional Bordeaux method, using extended maceration to give density and complexity, then aging in 100% one year old French Oak.
<b>Tasting Comments:</b>	This wine has as much dense color as any we have produced at Troon. Staring into it is like staring into the night itself. Dark chocolate, black cherry, hints of sandalwood, all emerge from the glass over time with each swirl. The theme of density continues in the body, with firm tannins ensuring a lengthy finish and excellent aging potential.

### Fermentation

**Method:** Fermented in tank, cold soaked with extended maceration  
**Length:** 45 days  
**Temperature:** 68-85F  
**Maloactic:** yes  
**Length of Barrel Aging:** 2 years  
**Origin of Barrel:** 100% French Oak

### Technical Data

**Alcohol:** 14.00%  
**Brix:** 24.5 B  
**pH:** 3.41  
**Total Acidity (g/L):** 6.8

### Cellaring Notes

Although this will be a wonderful complement to hearty meals, and it's intensity is a remarkable experience, it will be exceptional in ten years or more. This wine has all the elements of fine Bordeaux, which, as we all know, is best enjoyed in time.

### Pricing:

Wholesale Price \$ \_\_\_\_\_

Suggested Retail \$ \_\_\_\_\_

