



MAIN STREET WINERY

MERLOT

2009

VINEYARD INFORMATION Main Street Winery Merlot was crafted from two of California's premier, cool-climate, coastal appellations. Lots from Napa and Monterey Counties were blended together to enhance complexity, balance, and varietal accuracy.

WINEMAKING We used the Délestage method during fermentation of our 2009 Merlot. We rack the fermenting wine into an empty tank, allowing the cap to settle to the bottom and then return the wine back to the original tank, splashing the juice over the cap. This helps to develop deeper color and provide greater flavor extraction. It also gives us the opportunity to remove seeds that can add harsh tannins or green flavors to the finished wine. After a 10-day maceration, the wine was transferred to a combination of new and used French oak.

TASTING NOTES Main Street Winery 2009 Merlot opens with juicy aromas of cherry and plum with spicy notes interlacing through the nose. The palate is soft and focused with a core of black cherry and dried herb flavors. Fine tannins lead to a balanced and round finish.

TECHNICAL ANALYSIS

• COMPOSITION	94% Merlot
	5% Petite Sirah
	1% Cabernet Sauvignon
• APPELLATION	80% Monterey County
	20% Napa County
• ALCOHOL	13.5%
• TOTAL ACIDITY	0.58g / 100ml
• pH	3.60
• RESIDUAL SUGAR	0.22g / 100ml
• NOTES	

