



Soléna

2007 MERLOT

Wooldridge Creek Vineyard

VINEYARDS

Harvest Date
October 19, 2007

Yield Brix
1.98 tons/acre 22.7°

THE WINE

Varietal
96% Merlot, 4% Zinfandel

AVA
Applegate Valley

Alcohol pH
13.6% 3.62

Production
75 cases

Release Date
September 2010

Winemaker
Laurent Montalieu

TASTING NOTES

The 2007 Merlot is rich with fruit characters of black plum, black cherry and blueberry. Notes of dried herb, licorice, cocoa and exotic cooking spices immerse themselves elegantly with the fruit and hints of violet in the beautiful, soft and lingering finish. This wine is enjoyable now but will improve with cellaring.

THE VINTAGE

The 2007 vintage in Southern Oregon was characterized by a dry winter leading up to warm weather coming earlier than usual in the spring causing bud break to occur three weeks earlier than normal. Temperatures were even and warm throughout spring and most of summer with only a few very hot days. This moderate weather laid the stage for a nice ripening momentum into the fall. In the early part of October the weather became considerably cooler and rainy which delayed harvest but the warm early weather of spring helped to offset the cooler weather patterns of resulting in beautifully balanced fruit and higher yields than in most of the rest of Oregon.

THE VINEYARD

The Wooldridge Creek Vineyard is located in Southern Oregon near the town of Grants Pass in the Applegate Valley Appellation. It is a hillside vineyard planted with an elevation of 1800'. The vines are densely planted at 1200 vines per acre, running north to south to allow for maximum exposure to the sun. All the vineyards are planted on Josephine soil, a soil type known for its excellent drainage. Approximately half the fruit was green pruned (thinned at the time of veraison) to assure low yields and concentration of flavors. We closely monitored each vineyard block as harvest approached, and the picking dates were chosen based on taste. All grapes were harvested in ideal conditions at 25° Brix.

VINIFICATION

This wine was hand-crafted to achieve a fully extracted and complex style. 10% whole clusters were used to enhance the spiciness of the wine. Cold maceration preceded fermentation, which was conducted in open-top, Burgundian-style tanks. The wine was allowed 30 days of skin contact and daily punchdowns before being gravity fed directly to barrels. 100% malolactic fermentation occurred during a 6 month period. The wine spent 16 months in French oak from a variety of coopers. A small amount of Zinfandel was blended in to add some flavor complexity to the wine. It was bottled unfiltered and lightly fined.