



# MADROÑA

## 2007 Merlot – Hillside Collection

### Merlot

The 3000 ft. elevation of the vineyards at Madroña tends to produce a Merlot of firmer tannin structure than is commonly found in other areas. This elevation also contributes a distinctive complexity to our Merlot. There are usually notes of currant, plum, cherry and tea-leaf, with hints of toasty oak. While ready to drink upon release, our Merlot always rewards further bottle age.

### The Vineyards

Two distinctly different sites produce the unique nature of Madroña's big-bodied and fully-structured Merlot. A west-facing slope planted in 1974, on no-less-than own-rooted vines, uses the old Davis clone, famous for big tannins and a true Bordeaux structure. The other two clones, Bordeaux clone 181 and the Boeger clone, have been grafted into the vineyard into a warm night, cooler (shaded) afternoon site. This typically produces a wine ripe with luscious cherry fruit and soft, supple tannins.

### The 2007 Vintage

Probably the most fruit-oriented Merlot we have ever produced, the 2007 vintage simply exudes dark berry and cherry characters balanced by an elegance that all the 2007 vintage exhibits. The nose is filled with ripe Ranier cherry, luscious plum and a hint of high-tone cranberry married with a pinch of clove, tar and black tea spice. But it's the palate that's the hallmark of this Merlot. Rich and full-bodied, the wine is perfect for any great cut of beef. Fresh cherries and mountain blueberries hit the forefront of the taste, moving into boysenberry with notes of vanilla oak drizzled throughout. And finally, it finishes with a lingering wild blackberry cobbler character (that means a lot if you eat Maggie's homemade cobbler). Approachable yet complex, this Merlot shows what Merlot can do in the El Dorado appellation!

### Suggested Food Pairings

Prime rib, with a side of prime rib with prime rib for dessert. Get the point!

### Facts

Appellation: El Dorado

Estate Grown

Blend: 83.3% Merlot, 8.8% Cabernet Sauvignon, 7.9% Malbec

Fermentation: 18 days on average on the skins with a temperature-controlled fermentation

Aging: 18 months in French and American oak (32% new American/French)

Bottled: May 11, 2009

Alcohol: 14.6%

pH: 3.78

TA: 0.50 /100ml

Residual Sugar: 0.02%

Production: 389 cases

Suggested Retail Price: \$16.00

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**[MadronaVineyards.com](http://MadronaVineyards.com)**