



Arcanæ Cellars

2007 Merlot “Seven Hills Vineyard” Walla Walla

Barrel Aging Profile:

23 months aging in French and American oak. 40% of the barrels were new.

Tasting Notes:

Initial aromas of black currants and plums give way to flavors of blackberries, blueberry jam, and black mission figs. The ripe fruit flavors are supported by fine, soft tannins lending pleasant mid-palate weight and an overall impression of roundness and volume. There is additional complexity in the long finish, with lingering spicy and earthy flavors of dark chocolate, dry leaves, cinnamon and caramel. This is a classically styled Merlot whose softness and elegance is balanced by firm structure for a long aging potential.

Release Date: May 2010

Cases Produced: 198

91 POINTS - Wine Advocate Magazine

Winemaking:

Destemmed and lightly crushed into one-ton open top fermentors. Cold soaked for three days at below 50F, followed by direct inoculation of must with Bordeaux and Rhone isolate yeasts. Punched down two to three times a day during fermentation which reached a maximum temp. of 88F. The wine went through delestage (pumpover with seed screening) at the peak of fermentation. Total average extraction time of 18 days on the skins. It was pressed off at just below 0 brix then settled for 3 days before transferring to oak barrels where primary fermentation completed. Secondary fermentation occurred spontaneously the following Spring. Racked 3 times during the 23 month barrel aging. Bottled unfinned and unfiltered in September 2009.

Technical Data:

Harvest Date: September 7, 2007

Brix at Harvest: 25.8

Alcohol: 14.5% TA: 5.2g/L

pH: 3.71

Arcanæ Cellars at Wheatland Winery, 22350 Magness Rd. NW, Salem, OR 97304
Tasting Room: (503) 868-7076 - Fax (503) 296-2408 - www.arcanæcellars.com