

# HAVENS WINERY

## 2009 Rutherford, Napa Valley

### Meritage

#### The Vineyard and Winemaking:

The 2009 Rutherford, Napa Valley Meritage is from the valley floor in the Rutherford sub-appellation in the Napa Valley, west of the Napa River. The soils in this area are gravel based, covered by silty-loam from the hillsides.

The grapes were gently crushed and fermented in stainless steel, with three punch-downs per day. The fermentation temperature was kept at 80° Fahrenheit. The wine underwent malolactic fermentation in tank and then barreled down in a combination of French and American Oak Barrels.

#### Growing Season:

The 2009 vintage was preceded by three years of drought, but by March, rainfall for the season was close to normal. A mild and cool spring coupled with a touch of late spring rains ensured strong yet well-balanced vine growth. The summer temperature was seasonable, allowing the fruit to steadily ripen. September arrived with the warmest weather of the season. An early October rain delayed harvest by a week, but the fruit was in perfect condition.

#### Tasting Notes:

The 2009 Rutherford Meritage has a complex blend of aromas; cherries, blackberries, plums, cedar and vanilla. The flavors continue with rich fruit characters of cranberry, red cherry, blueberry and barrel spice. This well balanced wine, with moderate tannins and good acidity, lingers long on the palate.

This wine is an excellent accompaniment to beef dishes, roast chicken, hearty pasta dishes and your favorite cheese plate.



Harvest Date:	September 25 to October 10, 2009
Alcohol:	14.3%
pH:	3.62
Acidity:	0.58
Fermentation:	Stainless steel
Barrel Aging:	18 Months in French and American Oak
Blend:	40% Merlot 25% Petit Verdot 30% Cabernet Sauvignon 5% Malbec
Appellation:	Rutherford, Napa Valley