



PELLEGRINI

FAMILY VINEYARDS

2009 CLOVERDALE RANCH

Merlot

Alexander Valley



Harvest Date: September 15-18, 2009

Analysis: Average at Harvest

Brix *25.1°*

TA *0.68%*

pH *3.57*

Bottling Date: June 23rd, 2011

Analysis: Average at Bottling

Alcohol *14.6%*

TA *0.46%*

pH *3.64*

Winemaking: Upon arrival, the grapes were destemmed and transferred by gravity to stainless steel open top fermenters. After a 5 day cold maceration, the must was allowed to heat up and begin fermenting with indigenous yeasts. The cap was punched down up to three times daily and pressed off after a two week extended maceration post fermentation. Once pressed and moved to barrel the new wine underwent a slow Malolactic fermentation with native flora to preserve the expression of our Cloverdale Ranch.

Aging: The wine was aged for 18 months in a combination of French and American Oak barrels, one-third of them new.

Winemaking notes: The 2009 Cabernet growing season was marked by a warm end of summer which brought the fruit to a near-perfect level of ripeness by mid September. Our Cloverdale Ranch Merlot displays a broad range of characters – from the ripe red fruit on the nose to the rich cocoa notes in the finish. There is a firm, tannic backbone that is tempered with a lush velvety textured mouthfeel. This is a wine with incredible diversity for food pairing but can certainly be enjoyed on it's own

-Daniel Fitzgerald