



MUIR'S LEGACY

Organically Grown Fine Wines

From the descendants of John Muir

Tasting Notes 2008 Merlot

Harvest Date: September 29, 2008
Sugar Level: 25.5° Brix
Total Acidity: 0.56 g/100ml, pH 3.61
Vineyard Source: M1 block of Bill and Claudia's Vyd Oak Knoll District of Napa Valley
Fermentation: Stainless steel tank fermented for 6 days. Racked to tank for M/L addition
Malo-lactic: 3 months in SS tank.
Barrel Aging: 15 months in once used French oak. Three rack and returns.
Bottled: April 14, 2010. 60 cases produced.
Chemistry: Alc 15.3% by volume, pH 3.60, TA 0.57 gm/100ml, free SO2 40ppm

The 2008 Merlot was harvested and crushed on September 29. The must was pumped to a SS tank and the D-254 yeast was added immediately. The tank was pumped over 3X each day until Oct 6 when the wine was pressed and transferred to a clean SS tank where the malo-lactic culture was added and mixed. The M/L conversion was complete by January 15 and the wine was then racked to clean barrels

The wine was racked to clean barrels again in July and Dec 2009. The wine was filtered on April 12 and bottled on April 14, 2010.

The Muir's Legacy 2008 Merlot is a wine made to go with food. It is made in a somewhat riper style than our prior releases and is therefore full bodied with a delightful balance of fruit, acid, and oak. Pair it with steak, rich pastas, or smoked fowl. Chocolate is not out of the question.

"Everybody needs Beauty as well as Bread." - John Muir

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