

# Technical Notes

## 2007 Ehlers Estate St. Helena Merlot



Final Blend: 92% Merlot, 8% Cabernet Sauvignon  
Fruit Source: 100% estate grown  
Farming: Organic and biodynamic farming since 2005  
Oak Regime: 100% French Oak, 50% New  
Primary Coopers: Nadalié, Treuil, Demptos  
Harvest Dates: Sept 12 – 16, 2007  
Bottling Date: June 19, 2009  
Production: 1,860 cases  
Average Maturity: 24.4° Brix, 3.55 pH, 0.65 TA  
Finished Wine: 14.6% alcohol  
Price: \$45/bottle

Winemaker's Notes: 2007 was a very dry year, with barely enough ground water to sustain the vines. We had an early spring followed by a long, beautiful, warm, but not hot summer. There were no adverse weather conditions heading into harvest. The drought gave us small berries with great intensity, and the idyllic weather provided the conditions for full maturity at lower sugars, terrific fruit flavors, and powerful and balanced red wines.

This is a complex, full bodied Merlot that has the balance and structure to age for decades. The flavors of raspberry and cherry cola, licorice, brambles, mint and black currants adorn this rich and dense expression of our North St. Helena terroir. This wine has a firm acidity, velvety midpalate, and a long, classic Merlot finish.

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