



[D I S C O V E R I E S]

FIRESTONE
VINEYARD

2007 California Merlot

Firestone Discoveries is a new concept in California wines with vibrant packaging evoking the natural beauty and upscale casual lifestyle of Southern California. Bright, fresh and fruit forward, the Discoveries wines are perfect for both everyday adventures and unplanned explorations in the kitchen and beyond.

VINTAGE NOTES:

2007 started with a very dry winter with little rainfall and erratic temperatures that led to reduced vine vigor, low shoot fruitfulness and smaller than normal cluster sizes. On average, yields were roughly 30% less than normal. Warm and mild early spring temperatures gave way to generally moderate summer and fall temperatures with exception of a late August to early September heat spike. Fortunately, temperatures returned to average for the fall, allowing for longer hang time and advanced flavor development.

WINEMAKING NOTES:

The grapes were harvested then destemmed and lightly crushed. Fermentation was followed by an extended maceration for the extraction of ripe tannins and both color and flavor compounds. The wine was then racked into 91% French oak and 9% American oak barrels, where it aged for 19 months for optimal tannin integration.

TASTING NOTES:

The 2007 California Merlot is very fragrant, with notes of cherries, cola, sweet spices and mocha. The palate follows with flavors of Bing cherry, sweet tobacco and vanilla, balanced by chewy, structured tannins that caress the mouth. Medium bodied and silky, this Merlot finishes with mocha and spice notes.

CUISINE PAIRING:

Try pairing our Merlot with roast lamb or beef, hearty pasta dishes or soft ripe cheeses.



APPELLATION:	CALIFORNIA
VARIETAL COMPOSITION:	91% MERLOT 9% SYRAH
COOPERAGE:	100% AGED IN FRENCH & AMERICAN OAK FOR 19 MONTHS
TA:	0.95
pH:	3.43
ALCOHOL:	13.5%
RELEASE DATE:	JULY 1, 2009
LABEL ARTIST:	STEVE COOK

[D I S C O V E R I E S]

MERLOT FLAVOR MAP

balanced

TOBACCO

RASPBERRY

COCOA

VANILLA

CHERRY COLA

nutmeg

smooth

MOCHA