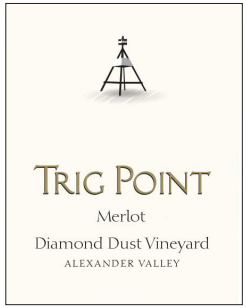

TRIG POINT
Merlot *Diamond Dust Vineyard* 2023

VINEYARDS
Diamond Dust vineyard is located on benchland in Alexander Valley and planted in deep gravelly loam soils. Topography protects this vineyard from Pacific winds. A true “trig point” for one of the great uncompromising vineyards of Alexander Valley, growing classical, lush and varietally true Bordeaux varieties. The southern, cooler region of the Valley, with slightly richer soils, produces Merlot with power and depth. The average vine age is 30+ years old, and the low-vigor vines have a good canopy-to-crop ratio. Yield is an average of 4 tons/acre.

WINEMAKING
Grapes were hand harvested, then fermented in temperature-controlled stainless steel tanks. The wine aged 12 months in used oak barrels.

NOTES
Diamond Dust Vineyard produces wines that are bold, velvety, and soft with intense fruit flavors and medium acidity. The Merlot adds incredible floral aromatics to the wine. Dark purple hue. Floral aromas are complemented by red berries. A supple, vibrant and polished palate with seamless integration of fruit and tannin. Tannins gracefully fade on the long finish.

- **Grapes** 100% Merlot
- **Winemaker** Nick Goldschmidt
- **Region** Sonomaa
- **Appellation** Alexander Valley
- **Soils** deep gravelly loam
- **Aging** 18 months in oak
- **Alcohol** 14.5%
- **Total Acidity** 6.1 g/L
- **pH** 3.68

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