



**2022 BOUGETZ CELLARS VITRAI
MOUNT VEEDER MERLOT**

WINEMAKER NOTES

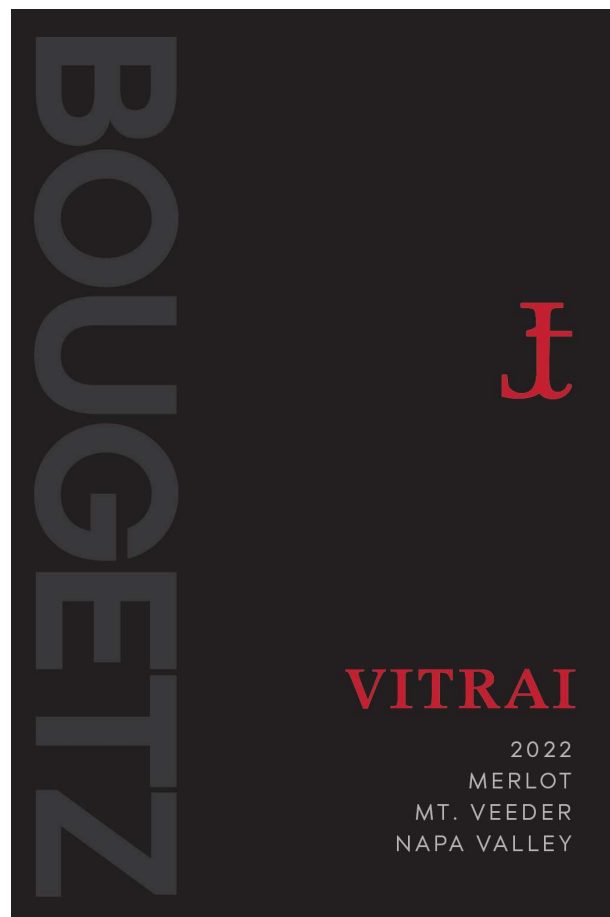
The 2022 Vitrai Merlot is a Merlot-based wine, made up of 90% Merlot and 10% Cabernet Sauvignon. With a dark ruby/black hue, it showcases the unique qualities Merlot can offer when grown in the mountains. Aromas of black cherry and plum are complemented by hints of leather and spice. The tannins are well-balanced, neither overpowering nor harsh. Medium-bodied, with flavors of blueberry and black cherry, the wine is elegantly enveloped in a layer of tannins. While it's tempting to enjoy it right away, aging this wine for a couple of years will reward you with even greater depth.

HARVEST NOTES

The 2022 growing season began relatively normally, leading to an early start to the harvest. However, in late September, we faced a 10-day stretch of temperatures exceeding 100°F, which caused sugar levels in early-ripening reds to spike, resulting in some lots being out of balance. Fortunately, the later-ripening lots were unaffected, ripening only about a week earlier than anticipated. Harvest took place at night of September 22th.



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Harvest date: September 22nd, 2022

- Appellation: Mt Veeder
- Brix at harvest: 25.2
- Crush: De-stemmed, 100% whole berry
- Fermentation: 14-day ferment
- Aging: 21 months, with 50% new French oak, 50% once used
- Alcohol: 14.3%
- pH: 3.70
- TA: 7.00 g/L
- Bottled: August 2024
- Case production: 50 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$59