



2004 MERLOT

NAPA VALLEY

The Merlot was sourced from grapes grown from our Oakville estate, where we have one and one-half acres planted, and blended with our Napa Corktree Vineyard along with selected vineyards in Rutherford. We feel this wine is a classic style worthy of distinction as a blend from the best of Napa Valley vineyard sites.

HARVEST:

We hand picked 7.53 tons of Merlot on September 5th - 30th, 2004.

Average Sugar: 25.0 BRIX

Acidity: 0.66 g/100ml

pH: 3.45 units

FERMENTATION AND AGING:

After the grapes were put through the crusher/de-stemmer, the must was inoculated with cultured Montrachet yeast. Fermented at an average of 85 degrees Fahrenheit, the sugar to alcohol conversion was completed within eight days in stainless steel tanks. The must was pumped over at least three times daily to enhance color, flavor and tannin extraction from the skins. After two rackings the wine was transferred to hybrid American/French oak barrels, 40% new oak with 60% second fill. The wine underwent its own malo-lactic conversion in the barrel over an 18 month ageing period.

We bottled 497 cases on June 10th, 2006.

CHARACTERISTICS:

A hedonist's dream! This succulent, concentrated wine has aromas of black currant and cassis. It has a silky, luxurious texture and lovely blackberry flavors with subtle oak aftertaste. With proper storage, this wine will improve with age over the next ten years. Great with a juicy T-bone steak.

REVIEWS:

- ◆ "92"pts, *Robert Parker's The Wine Advocate*, October 2007 Issue
- ◆ GOLD MEDAL – Orange County Wine Competition, 2007

