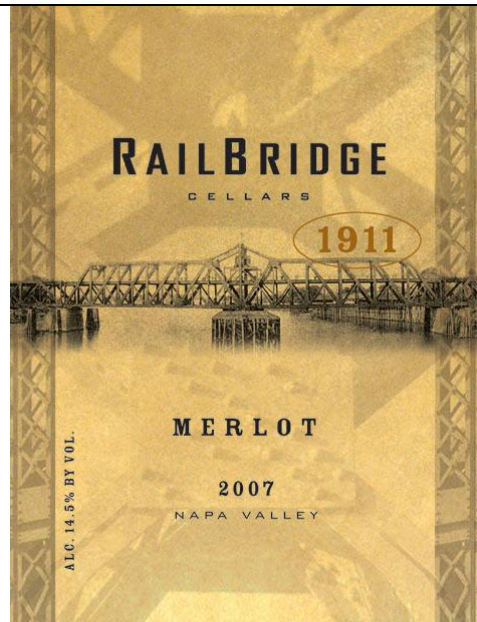


2007 MERLOT



VARIETAL:	80% MERLOT, 19% CABERNET SAUVIGNON, AND 1% CABERNET FRANC
APPELLATION:	NAPA VALLEY, OAK KNOLL AVA
ALCOHOL:	14.1%
T.A.:	0.62 G/100ML
PH:	3.63
BRIX AT HARVEST:	23-24.5°
ML:	75%
BARREL REGIME:	100% FRENCH, 30% NEW
BOTTLING DATE:	4-11-2011
AGING POTENTIAL:	7 YEARS FROM VINTAGE
PRODUCTION:	220 CASES
FOOD PAIRING:	BRAISED MEATS, LAMB DISHES, SHEPHERD'S PIE, PASTA BOLOGNESE, HARD CHEESE
SUGGESTED RETAIL:	\$18.50

FERMENTATION DESCRIPTION

- CRUSHED WITH THE ROLLERS WIDE TO MINIMIZE THE AMOUNT OF BROKEN FRUIT
- COLD-SOAKED FOR TWO DAYS
- ICV D254 WAS THE MAIN STRAIN OF YEAST USED
- FERMENTATIONS LASTED 10 TO 12 DAYS
- WINES UNDERWENT EXTENDED MACERATION FOR 2 - 5 DAYS ONCE FERMENTATIONS WERE DRY
- WINES WERE PRESSED TO 1.5 BAR AND FRACTIONS WERE COMBINED AS NO ASTRINGENCY WAS DETECTED
- WINES WERE SETTLED FOR 10 - 12 DAYS AND RACKED INTO BARREL

AGING DESCRIPTION

- AGED IN FRENCH OAK BARRELS WITH A MIXTURE AS FOLLOWS: 1. 20% NEW AND 80% 18-MONTH OLD (SEGUIN MOREAU, ST. MARTIN, TARANSAUD, AND T.W. BOSWELL)
- BARREL AGED FOR 30 MONTHS

WINEMAKER TASTING NOTES

THESE MERLOT GRAPES COME FROM THE NAPA VALLEY FLOOR OF THE OAK KNOLL DISTRICT. THE FOG REMAINS HERE IN THE SUMMER A BIT LONGER AND ALLOWS THE FRUIT TO RIPEN MORE SLOWLY. THIS ALLOWS THE FRUIT TO EXPRESS THE FLAVORS OF BRIGHT RASPBERRY AND CHERRY, WHILE DEVELOPING COMPLEX TANNIN STRUCTURES. THIS WINE EXUDES SOFT SUPPLE TANNINS WITH AROMAS OF FRESH OREGANO AND RIPE PLUM, AND FLAVORS OF RICH DARK CHERRIES.

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