

2002 MERLOT

Sonoma County

Dry Creek
VINEYARD

“GOLD – Best
of Class”

2005 San Diego
Wine Competition

NEW RELEASE

WINEMAKER NOTES:

Deep in color and intensity, this beautifully crafted Merlot picks up lots of spicy, mocha-scented aromas along with currant and spice. Balanced and supple on the palate; cassis, cocoa and espresso bean elements provide rich layers of texture and harmony.



PRODUCTION:

3,060 cases

GRAPES:

93% Merlot
7% Cabernet Franc

APPELLATION:

Sonoma County

HARVEST:

September 4 –
October 10, 2002

FERMENTATION:

Fermented 17 days at 86° F

BARREL AGING:

24 months in French and
American oak

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.63

PH: 3.60

RESIDUAL SUGAR: Dry



2 0 0 2 M E R L O T S O N O M A C O U N T Y