

## 2004 Merlot

A warmer than usual vintage resulted in a slightly earlier harvest. The year started off well with a warm and dry spring which helped promote even flowering and set. This even and balanced growth resulted in balanced ripening later in the season – ideal conditions for us. As temperatures increased late in the season we reacted by carefully monitoring (tasting) our berries to ensure that no field became overripe and our crew worked hard to harvest at peak flavor. We selected only evenly ripened clusters.

The 2004 Merlot has an unmistakable richness or decadence. There is a luxurious texture to this wine balances the dark brooding fruits and intense spice. Dark chocolate, black cherry and licorice are all present with acidity to match. A concentrated, balanced and richly textured wine that reflects the site, the vintage and the kind of wine we like to enjoy.

### Profile

Appellation	Alexander Valley
Harvest	9-8 through 9-24-2004
Cooperage	100% French; 70% new
Blend	100% Merlot
Alcohol	14.8%
Brix	25.3
pH	3.93
Total Acidity	0.50 g/100ml
Bottling	8-8-06
Production	320 cases

