

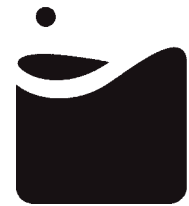
## 2001 Merlot

2001 offered us nearly ideal growing conditions: a warm spring and cool summer, followed by a dry September. This is what we hope for every year. The cool summer, in particular allow the flavors to develop slowly and completely, without raising sugar levels (and alcohol) too high. The resulting fruit is evenly ripened and gloriously flavorful. This wine is a wonderful example of our Old World (rather than California) style, characterized by aromas of tobacco, cedar, chocolate, and leather. These rich aromas are complemented by fruity flavors of cassis and plum and a certain savory, spicy quality that we attribute to our unique vineyard. This elegantly structured Merlot finishes long and smooth.

### Profile

Appellation	Alexander Valley
Harvest	9-4 through 9-18-2001
Cooperage	100% French; 30% new
Blend	100% Merlot
Alcohol	14.2%
Brix	23.5
pH	3.87
Total Acidity	0.63 g/100ml
Bottling	4-19-04
Production	792 cases

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