

2002 Merlot

A severe heat wave hit us on Labor Day this year and all of our vines began maturing very quickly. This presented a challenge to many growers but our diligent sustainable farming practices helped keep the vines in balance which resulted in evenly ripened fruit. This vintage is characterized by super-ripe aromas of plum, cassis, and dark cherry which are complemented by a solid tannin structure and an exotic spiciness that is representative of our unique site. The tasting experience is enhanced by a luscious and smooth texture of great length.

Profile

Appellation	Alexander Valley
Harvest	9-24-2002
Cooperage	100% French; 30% new
Blend	90% Merlot; 10% Cabernet Sauvignon
Alcohol	15.2%
Brix	25.3
pH	3.90
Total Acidity	0.65 g/100ml
Bottling	3-1-05
Production	247 cases

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