

## 2002 Red Wine

Our inaugural Red Wine blend saw a vintage where high temperatures presented a challenge to many growers. A severe heat wave hit us on Labor Day and vines began maturing very quickly. Fortunately, our diligent sustainable farming produced balanced vines and evenly ripened fruit that continued to mature in step with each other resulting in an intense but measured wine. This vintage is characterized by super-ripe aromas and flavors of plum, cassis, and black cherry. The wine is luscious and smooth with solid tannin structure. The tasting experience is enhanced by an exotic spiciness – a character that seems to epitomize our vineyards.

### Profile

Appellation	Alexander Valley
Harvest	9-24 through 9-29-2002
Cooperage	100% French; 30% new
Blend	75% Merlot; 25% Cabernet Sauvignon
Alcohol	15.2%
Brix	25.5
pH	3.91
Total Acidity	0.64 g/100ml
Bottling	3-1-05
Production	450 cases

Medlock Ames | 13414 Chalk Hill Road | Healdsburg, CA 95448  
T: 707 431 8845 F: 707 431 8603  
info@medlockames.com www.medlockames.com



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