

2003 Merlot

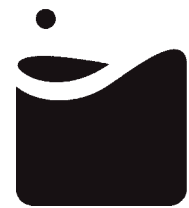
2003 was an ideal vintage for us. Consistent temperatures allowed for very even ripening. We don't always get these conditions (actually it's quite rare), so we try to capitalize on them when we do. But even under ideal conditions Merlot poses viticultural challenges, and just doesn't like to cooperate. Each year we further refine our farming technique to get the most out of this wonderful variety, and in 2003 we really nailed it.

The 2003 Merlot is characterized by very expressive varietal aroma, followed by a rich, round attack, with plenty of volume and mid-palate weight. The elegant style is highlighted by notes of licorice and cocoa, and as is so typical of our wines, an exotic, spicy, long lasting finish.

Profile

Appellation	Alexander Valley
Harvest	9-15 through 9-24-2003
Cooperage	100% French; 50% new
Blend	92% Merlot; 8% Cabernet Sauvignon
Alcohol	14.2%
Brix	24.9
pH	3.90
Total Acidity	0.57 g/100ml
Bottling	7-25-05
Production	500 cases

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