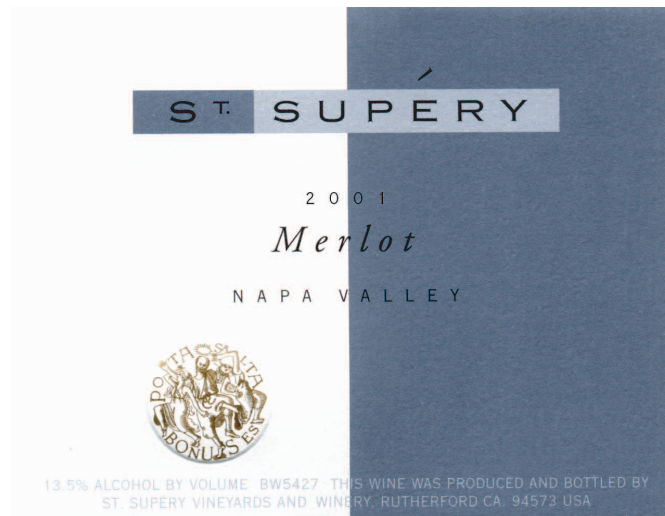


2001 MERLOT

NAPA VALLEY



WINEMAKER'S COMMENTS

A magnificent Merlot with gorgeous fruit that's ripe, rich and distinctive. A complex aroma includes enticing black cherry, herb tomatoes and truffle. The palate is filled with black berry, anise, cassis and a hint of white pepper. The tannins are completely integrated and provide a lingering finish.

WINEMAKING

The 2001 season began warm, with an early bud break, which left the vines susceptible to an April frost, the catalyst for much of Napa's 2001 crop shrinkage. But while Mother Nature closes one door, she opens another. Following bud break was a very warm spring which led perfectly into a very cool fall. This cooling trend slowed down grape development, allowing the grapes to mature at a slower, more consistent rate. Lower yields, coupled with longer 'hangtime' for the fruit combined to produce extremely ripe, concentrated fruit. The whites are very aromatic and inviting, while the reds show excellent tannin structure and density. We expect the 2001 vintage wines to live long, prosperous lives.

The fruit for this Merlot was harvested during the cool hours of early morning to maximize fresh flavors. Crush occurred in our cellar prior to fermentation and maceration on the skins, after which the wines were drained and pressed to barrels for maturation. Fifteen months later, the wines went through final evaluation to complete the blend.



APPELLATION: Napa Valley
BLEND: 99% Merlot, 1% Cabernet Sauvignon
PH: 3.62
TOTAL ACIDITY: 6.7 g/L
RESIDUAL SUGAR: 0.05 g/L
ALCOHOL: 13.5%