



## CABERNET MERLOT

Release Date: 4-1-2004

Alcohol 13.7%

Residual Sugar: 0.0

Acidity 0.64, pH 3.67

**Tasting Notes:** Layers of lush, ripe raspberries, with a whiff of tobacco leaf, sweet vanilla, and toasty oak. The flavors are consistent, with raspberry, boysenberry, and cassis balancing a nice spicy oak component with a lingering hint of clove. Round balanced mouth feel with a richness that lasts into the long finish of fruit and wood.

**Winemaker's Notes:** *This is always a challenging wine to put together, and 1999 was no exception. I think the red wines of this vintage are among some of the best we have made up to that point, and this wine reflects that thought. The blend is 17% Cabernet Sauvignon from the Tagaris Vineyard, 34 % Cabernet Sauvignon from a mixed lot of Pleasant and Kestrel Vineyards, The Cabernet lots were fermented with Prise de Mousse yeast to emphasize fruit, and Merlot with D254 yeast to give bigger mouth feel, depth of fruit, and smooth tannin structure. The wines were in barrels (French oak, 40 % new, and American oak) for about 18 months. The blend was assembled at that point, and the wine was back in barrels for about 4 months before bottling in August of 2001.*