



1999 MERITAGE

Release 07-01-03
Residual Sugar: 0.0

Alcohol 13.9%
Acidity 0.65, pH 3.41

Tasting Notes: Intense color and concentration of fruit balanced by toasty oak and spice aromas. Layers of dark fruit, sweet black raspberries, black cherry, and cloves are wrapped by elegant French oak and exotic spice, lingering through the long finish.

Winemaker's Notes: It is great fun to blend this wine, given all of the vastly different lots of wine available from this great vintage. The individual wines were kept separate in barrels until August of 2002. Looking again for a combination of finesse and power, at that time I blended the best of the best, ending with 60 % Cabernet Sauvignon from Mercer Ranch Vineyard, 20 % Merlot from Mercer Ranch Vineyard, and 20 % Cabernet Franc from Mercer Ranch as well. The blend was put into new French oak barrels until bottling in March of 2003. 750 cases made. Package: 750 mL screen-printed bottle.