



## 2000 MERLOT

Release Date: 2-1-2004

Residual Sugar: 0.0

Alcohol 13.5%

Acidity 0.65, pH 3.57

**Tasting Notes:** The aromas of ripe raspberry, black currant, and rich earth are balanced with touch of sweet oak. Flavors of blackberry, raspberry dominate the surprisingly full mouth feel, with sweet black currant as a compliment. The long, firm, dry finish reflects shades of these same flavors.

*Winemaker's Notes: I like the complexity of this wine, which comes as a result of many different vineyards contributing to the final product 42 % of the fruit is from a warm vineyard site (actually sites, Milbrant's Katherine Leone and Sundance locations) giving that ripe red fruit character and solid structure. Another 31 % is from a vineyard (Kestrel) in the Yakima Valley, contributing the dark fruit component. 14% comes from another Yakima vineyard (Pleasant) adding depth to that dark fruit. The remaining 13% is from Ranch in the Horse Heaven Hills, giving great concentration, superior structure, and blackberry fruit. After fermentation as separate lots with D254 yeast to emphasize fruit qualities, the wine was put in French oak barrels (about 5% of them new) for 34 months as separate lots. Blending and bottling took place in September of 2003. 2000 cases made.*