



2002 Merlot No Sulfites Added

Release Date: 06-01-03
Alcohol: 13.5%

Residual Sugar: 0.0
Acidity: 0.67, pH 3.56

Tasting Notes: Great complex aromas with black fruits like plum, currant, and blackberry dominate, with floral undertones. Flavor complexity is enhanced with a background of toasty oak to compliment the blackberry and black currant, lingering into the smooth broad finish.

Winemaker's Notes: This is the fifth vintage of NSA Merlot for us, and the techniques for handling the wine have evolved with each harvest. Our Estate Merlot has ripe berry characteristics, and a nice depth develops over time. To further emphasize the complexity of fruit qualities, I used the same yeast as with the 1999 merlot for primary fermentation, D254. Following that, the wine was put into barrels to finish malolactic fermentation. The barrel program changed significantly this year, with 30 % new French oak, and 10 months total in barrels. 2400 cases made.