

Dry Creek
VINEYARD

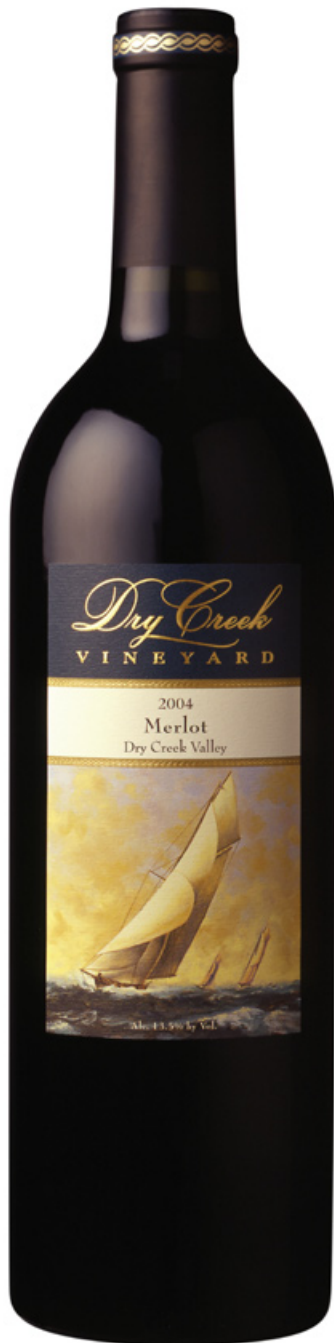
2004 Merlot

Dry Creek Valley

NEW RELEASE

FEATURES AND BENEFITS

- The fruit-forward style of our Merlot makes this wine immediately approachable, ready to drink now or for short-term cellaring.
- The fruit and oak are in balance, complementing each other to create a wine that is appealing to chefs and consumers alike.
- Dry Creek Valley appellation status and excellent price point offer buyers unique selling proposition.



2003 vintage:

88 Points – *Wine Enthusiast*

GOLD MEDAL – *San Francisco International Wine Competition*

PRODUCTION:

4,726 cases

GRAPES:

79% Merlot, 16% Cabernet Sauvignon, 3% Malbec, 2% Cabernet Franc

APPELLATION:

Dry Creek Valley

HARVEST:

August 31 – October 7, 2004

FERMENTATION:

Fermented 22 days at 83°F

BARREL AGING:

18 months in French and American oak

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.55

PH: 3.72

RESIDUAL SUGAR: Dry

