



2003 MERLOT DRY CREEK VALLEY

GRAPES 95% Merlot, 3% Cabernet Sauvignon,
1% Cabernet Franc, 1% Petit Verdot

APELLATION Dry Creek Valley

PRODUCTION 3,080 cases

HARVEST September 20 – 21, 2003

FERMENTATION Fermented 19 days at 85°F

BARRELAGING 17 months in French and
American oak

ALCOHOL 13.5%

TOTAL ACIDITY 0.63

PH 3.56

RESIDUAL SUGAR Dry



2003 Vintage

88 Points
Wine Enthusiast

GOLD MEDAL
San Francisco Chronicle Wine Competition

2002 Vintage

87 Points
Wine Enthusiast

GOLD MEDAL
San Diego National Wine Competition

WINEMAKER COMMENTS

Deep ruby in color, this concentrated Dry Creek Valley Merlot offers aromas of ripe black cherry, black plum, currant and spice. Additional notes of bittersweet chocolate round out the wonderful aromatics of this wine. The 2003 vintage is well integrated on the palate and mingles with a hint of black pepper from the Petit Verdot. Ripe, soft tannins are layered with moderate acidity that exude the ripe fruit flavors of this delicious Merlot. A thick cut steak with wild mushrooms would pair beautifully with this wine.



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