



**2004 MERLOT
DRY CREEK VALLEY**

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

BARRELAGING 18 months in French and
American oak

ALCOHOL 13.5%

TOTAL ACIDITY 0.55

PH 3.72

RESIDUAL SUGAR Dry



88 Points
Wine Enthusiast

88 Points, "ONE PUFF"
Connoisseurs' Guide to California Wine

"RECOMMENDED"
California Grapevine

WINEMAKER COMMENTS

At first swirl, this Dry Creek Valley Merlot presents wonderful dark ruby and cherry colors. Aromas of ripe black cherry and plum, with subtle notes of chocolate and cassis, provide a wonderful preview to the flavors that follow. Well integrated black cherry fruit on the palate mingles with hints of black pepper and cedar, creating a balanced and flavorful wine. The ripe tannins are layered with excellent acidity bringing together the rich fruit flavors with a long, detailed finish.



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