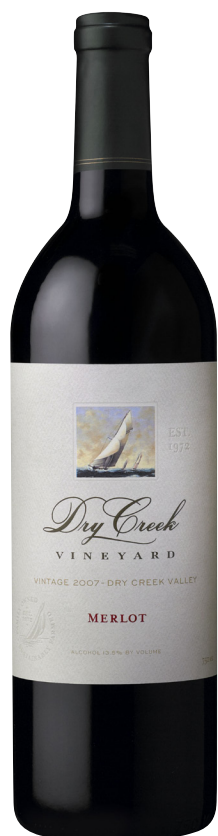


2007 MERLOT – DRY CREEK VALLEY



HISTORY

Our history with Merlot dates back to our founding in 1972. In fact, one of the more historic properties we planted was the Bullock House vineyard which produced several outstanding vintages of Reserve Merlot and single vineyard wines. Today, Merlot occupies a soft spot in our hearts. While not produced in great quantities, Merlot remains an important part of our lineup of wines. It is distinctive and full-bodied, with a core of ripe cherry fruit and a seamless, lingering finish.

GROWING SEASON

The 2007 vintage will go down as perhaps one of the finest vintages in the past 20 years. A near perfect set in the vineyard was followed by superb growing conditions in the early and late spring months. The weather remained warm and dry during the growing and harvest seasons, with moderate temperatures, allowing the grapes to achieve full maturity and flavor potential.

WINEMAKER COMMENTS

At first swirl, this delicious wine presents enticing aromas of fig, wild berry, cassis and chocolate nuances. On the palate, this Merlot is full of ripe cherry flavors. A spicy undertone of complexity rounds out the mouthfeel with earthy, dusty tannins that are fine grained and well defined. This wine shows off its regional complexity and is true to the varietal character. Succulent, rich and showing remarkable depth, this concentrated Merlot finishes with seamless balance and finesse.

2006 Vintage

88 points - TOP VALUE
Wine Spectator



RELEASE DATE	November 2010
BLEND	83% Merlot, 10% Cabernet Sauvignon, 4% Cabernet Franc, 3% Malbec
APPELLATION	Dry Creek Valley
HARVEST DATES	September 19 – October 11, 2007
ALCOHOL	13.5%
BRIX	Average 24.7
FERMENTATION	17 days in fermenters (average) pumped over twice daily during fermentation.
PH	3.63
TA	.61g/100mL
BARREL AGING	19 months in 79% American oak, 21% French oak, and 29% new oak
SOILS	Red, iron rich
VINE AGE	20+ years
YIELDS	4-6 tons per acre
RESIDUAL SUGAR	Dry