



## 2002 MERITAGE DRY CREEK VALLEY

**GRAPES** 49% Cabernet Sauvignon, 44% Merlot, 4% Petit Verdot, 3% Cabernet Franc

**APPELLATION** Dry Creek Valley

**PRODUCTION** 6,800 cases

**HARVEST** September 4 – October 17, 2002

**FERMENTATION** Fermented 14 days at 88°F

**BARRELAGING** 24 months in French and American oak

**ALCOHOL** 13.5%

**TOTAL ACIDITY** 0.69

**PH** 3.56

**RESIDUAL SUGAR** Dry



### WINEMAKER COMMENTS

The 2002 Meritage has wonderful aroma, harmony and intensity. At first swirl, concentrated aromas of cherry-vanilla, rose petal and cassis are abundant. On the palate juicy blackberry, red currant and black cherry notes are well balanced and rich without being overpowering. Ripe and supple tannins finish long and lingering. This is a beautiful wine that will only improve over the next few years.

### 2002 Vintage

**89 Points, "ONE PUFF"**  
*Connoisseurs' Guide to California Wine*

**GOLD MEDAL**  
*San Francisco Chronicle Wine Competition*

### 2000 Vintage

**89 Points**  
*Wine Enthusiast*

**88 Points**  
*Tasting.com*

**GOLD MEDAL**  
*North of the Gate Wine Competition*



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