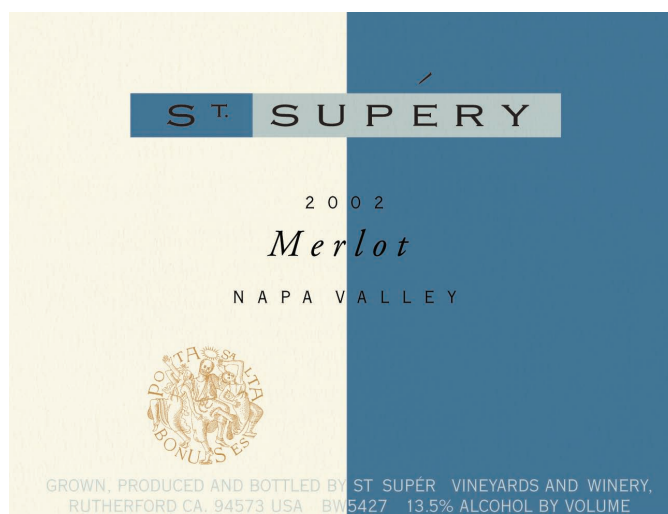


2002 MERLOT

NAPA VALLEY



WINEMAKER'S COMMENTS

An awesome Merlot, with a dark color layers of blackberry, currants with a lightly toast oak intensity. The flavors pick up momentum showing blackberry, cherry, sage and a hint of creamy mocha. There is an excellent balance, depth and range of flavors in the finish. Enjoy now through 2010.

WINEMAKING

The 2002 growing season started out with frost in some areas followed by light rains in May. The season was long and mild with only a few manageable heat spikes in late September and early October helping to finish harvest. We thinned the crop more than usual and opened the canopy to expose the fruit to sunlight, which helps intensify color and flavor of the grapes. Overall the fruit quality was exceptional with yields slightly below average.

The fruit for this Merlot was harvested during the cool hours of early morning to maximize fresh flavors. Crush occurred in our cellar prior to fermentation and maceration on the skins, after which the wines were drained and pressed to barrels for maturation. Fifteen months later, the wines went through final evaluation to complete the blend.



APPELLATION:	NAPA VALLEY
BLEND:	98% MERLOT, 2% CABERNET SAUVIGNON
PH:	3.62
TOTAL ACIDITY:	6.7 G/L
RESIDUAL SUGAR:	0.05 G/L
ALCOHOL:	13.6%