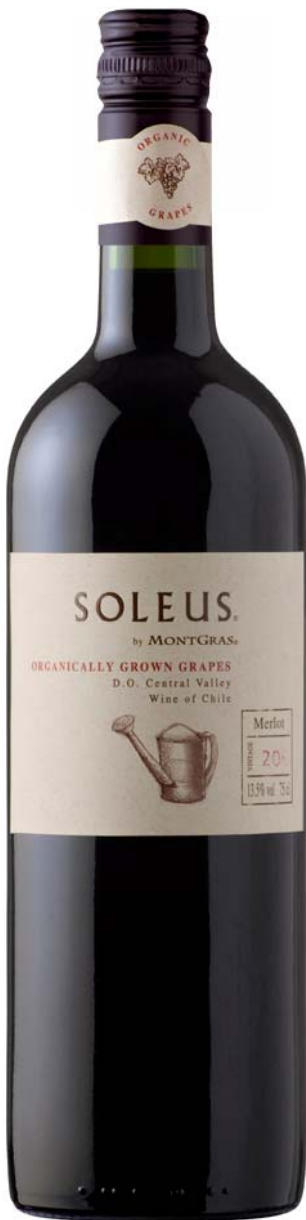


SOLEUS[®]

by MONTGRAS

2008 Merlot

Organically Grown Grapes



Description

Appearance	: Ruby red with purple notes.
Aromas	: A core of ripe blackberries and spices, surrounded by toast and vanilla notes.
Flavours	: Medium bodied with round and ripe tannins that give a velvety mouth, all these perfectly married with notes of cedar and toast
Varietal Composition	: 100 % Merlot
Appellation	: Central Valley
Trellis System	: Vertical shoot position
Soil Type	: Alluvial, stony and sandy
Age of Vines	: 6 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected on April 18 th , 2008
Cold Soaking	: 2 days
Yeast	: PDM
Fermentation Temperature	: 28° - 31° C / 82° - 88° F
Pump-Overs	: 3 per day with, maximum 3 minutes per ton
Total Skin Contact	: 20 days

Ageing Process

Blend in Oak	: 40%
Time in Oak	: 5 months
Type of Oak	: 100% American
Age of Oak	: 100% new
Ageing Potential	: 5 years

Analysis

Alcohol	: 13.7%
Residual Sugar	: 6 gr/lit
Total Acidity	: 5.03 gr/lit (as tartaric acid)
pH	: 3.66
Cases Produced	: 12,000