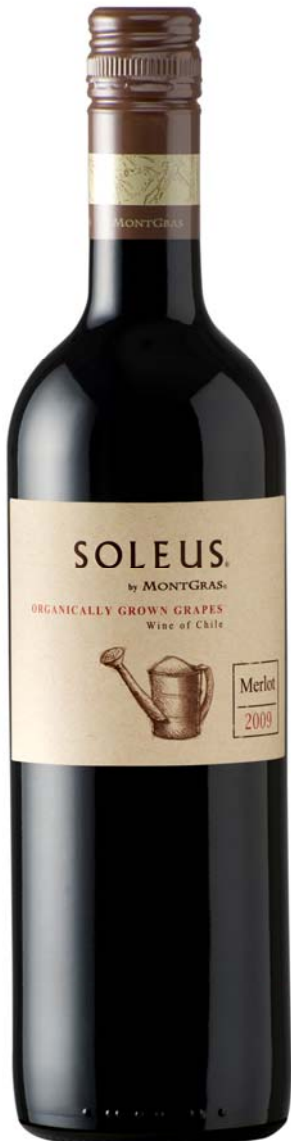


2009 Merlot

Organically Grown Grapes



Description

Appearance	: Ruby red with purple notes.
Aromas	: Red fruit notes combined with fresh herbs and spices.
Flavours	: Fruity and fresh, medium bodied. Herb notes combined with a nice raspberry core gives this wine freshness, everything framed with strong ripe tannins that give it power and a lingering finish.
Varietal Composition	: 100% Merlot
Appellation	: Central Valley
Trellis System	: Vertical shoot position.
Soil Type	: Alluvial, stony and sandy.
Age of Vines	: 7 years

Vinification Process

Harvest Date	: Grapes were selected and hand picked from April 6 th to April 17 th , 2009.
Cold Soaking	: 2 days
Yeast	: PDM
Fermentation Temperature	: Between 28° and 31° C / 82° and 88° F
Pump-Overs	: 3 per day with a max of 3 minutes per ton.
Total Skin Contact	: 20 days

Ageing Process

Wine / Blend in Oak	: 20%
Time in Oak	: 2 months
Type of Oak	: 100% American
Age of Oak	: 100% new
Ageing Potential	: 5 years

Analysis

Alcohol	: 14.0%
Residual Sugar	: 2.0 gr/lit
Total Acidity	: 4,7 gr/lit (as tartaric acid)
pH	: 3.55
Cases Produced	: 14,000