



WINE STATISTICS

BLEND:	77% Merlot; 12% Malbec; 10% Cabernet Sauvignon; 1% Cabernet Franc
VINEYARDS:	77% Sangiacomo; 18% Rancho Salina; 5% Horne Vineyard
APPELLATION:	100% Sonoma Valley
HARVEST DATES:	September 30 th through October 28 th , 2010
SUGAR AT HARVEST:	23.8 degrees Brix average
FERMENTATION:	up to 12 days in stainless steel tanks, punched down 2-4 times daily
AGING / COOPERAGE:	Aged 24 months in 20% new oak barrels: French, Hungarian, and American
ALCOHOL:	14.5% by volume
ACIDITY:	TA = 0.72 g/100ml; pH = 3.29
PRODUCTION:	205 cases (12 x 750ml)
RELEASE DATE:	April 1 st , 2014
WINERY RETAIL:	\$30 per 750ml bottle, upon release

WINEMAKER'S NOTES

*This classically structured Merlot is crafted in the Bordeaux style that Walter Schug pioneered in California while winemaster of Joseph Phelps Vineyards (1973 to 1983). The Merlot grapes were grown on the **Sangiacomo Vineyard** in the Carneros district of southern Sonoma Valley. This cooler microclimate provides the longer growing season necessary for Merlot to ripen slowly and develop maximum flavor. Added complexity comes from a blending judicious amounts of Cabernet Sauvignon and Cabernet Franc grown on the **Rancho Salina** and **Horne** vineyards farther north in Sonoma Valley. It has a spicy bouquet, deep color and exhibits full-bodied flavors of cherry, blackberry and spice. Try it now with grilled fish, pasta, lamb and steaks, or cellar it for 5 to 7 years.*