



**2004 Merlot
Technical Information**

Harvest Date:	August 31 to October 7
Varietal Composition:	89 percent Merlot 11 percent Cabernet Sauvignon
Appellation:	Napa Valley
Vineyards:	41 percent Mt. George Vineyard (Estate) 35 percent Stags Leap District Vineyard (Estate) 6 percent other Estate vineyards 18 percent select Napa Valley vineyards
Release Date:	November 2007

Vintage Notes: Following wet February weather, warm March temperatures forced early budbreak, and unusually dry spring conditions, plus a brief heat spike at the end of April, hastened flowering and kept vine vigor under control. Summer was moderate until picking time, when a brief hot spell jump-started what had been a gradual, if early, beginning to the harvest.

Winemaking Notes: Harvested at an average brix of 25.8. The wine was pressed off the skins after 16 days. Malolactic fermentation was completed in the barrel. The wine was aged eighteen months in small oak cooperage, 33% new oak, of which 83% was French and 17% was American. Overall blend 86% French oak, 14% American.

Analysis: Alcohol, 14.5%; titratable acidity, 5.93 grams per liter; pH, 3.57; volatile acidity, 0.61 grams per liter; residual sugar, dry.

Tasting Notes: Toasted sunflower seeds, vanilla, savory spices, raspberry and brandied cherry aromas that follow through in the flavors. This medium bodied wine has a great mid-palate structure and a long finish.

Suggested Retail Price: \$32.00