

R. MERLO

ESTATE VINEYARDS

CABERNET SAUVIGNON
VINTAGE 2001, TRINITY COUNTY

ESTATE BOTTLED AT THE HYAMPOM VALLEY RANCH, TRINITY COUNTY, CA

WINE DESCRIPTION

This intense wine features complex aromas of black olives, white sage and violets, resting on an aromatic background medley of dried fruits, chili peppers and forest duff. Intense blueberry and plum fruit flavors meld with mixed dried spicy peppers, cloves, bay leaf and eucalyptus. The well-integrated and tangy extended finish has smooth saddle leather tannins.

WINEMAKER'S NOTES

2001 was highlighted by a spring filled with frost pressure. Water used to protect the grapes cooled the soil and set back the early spring growth. The summer was fairly typical with a few weeks of heat combined with various small thunder storms, excellent for our Cabernet Sauvignon grapes. Harvest was pushed to the end of October. The resulting fruit created a Cabernet a bit on the lighter side, but with big, explosive fresh fruit characters.

FOOD RECOMMENDATIONS

Hearth-fired leg of lamb sided with cast-iron braised red lentils pairs well with this kind of wines.

HYAMPOM VALLEY RANCH

The R. Merlo Estate Vineyards are located on the riverbanks of the wild and scenic South Fork of the Trinity River. Surrounded by 6000 ft. mountains on all sides, the vineyards are higher than most California vineyards, at an elevation of 1,250 feet. The valley floor has alluvial soils, allowing for excellent drainage and producing elegant yet complex flavors. The surrounding hillsides are composed of shallow native clay, which helps to create bold, well-structured wines. The growing season - a full three to four weeks later create bold, well-structured wines. The growing season - a full three to four weeks later than that of Napa or Sonoma - allows for a much slower ripening, increasing hang time and creating full concentrated flavors without over-ripening or depleting natural acids.

GRAPE SOURCE	Hyampom Valley Ranch, Trinity County, CA
AGING	24 months, in American Oak (25% new Oak)
TOTAL ACID /pH	.71/3.55
RESIDUAL SUGAR	0.3%
ALCOHOL	13.4% Alcohol By Volume
BOTTLING DATE	October 2005
PRODUCTION	451 Cases

