

R. MERLO

ESTATE VINEYARDS

MERLOT
VINTAGE 2001, TRINITY COUNTY

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

WINE DESCRIPTION

The Merlot opens with a foreground of mulberry, black currant and orange zest. Aromas of violets, blueberries and geraniums linger. Complex, smooth tannins of leather and dark, rich, Sumatran coffee are present from sur lies aging, but a concentrated flavor profile of black fruit confirms this perfectly ripe wine. The wine has an ample backbone of natural acid from the cool nights of Hyampom.

WINEMAKER'S NOTES

Late spring frosts began the 2001 growing season. 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 extreme heat combined with various small thunder storms. Harvest was pushed to the end of October, resulting in fresh fruit flavors.

FOOD RECOMMENDATIONS

A deeply fruity wine, this Merlot pairs well with flavorful grilled meats such as Tri Tip steak. Another excellent complement is a zesty marinara sauce on rich spinach and ricotta ravioli.

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 6,000 foot 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 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	18 months, in a combination of French & American Oak (approx. 20% new oak)
TOTAL ACID/pH	.70 / 3.51
RESIDUAL SUGAR	0.4%
ALCOHOL	14.6% Alcohol By Volume
BOTTLING DATE	September 2004
PRODUCTION	456 Cases