

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

WINE DESCRIPTION

The aromas have dark characters of black cassis, dark cherry, and blackberries. Additional hints of clove spices and hazelnut linger in the background. The flavor is a big, rich, luscious, and chewy wine that is well balanced in it's nature of being picked fully ripe, but not over ripe. A good backbone of natural acid gives this richly concentrated low yielding wine a refined personality of strength and character. Blackberries and blueberries are the dominant flavors of the center pallet but also having blended flavors of deep Sumatra espresso, dark chocolate, and white pepper. This is a powerfully masculine wine with good balance and a friendly approach.

WINEMAKER'S NOTES

An early April frost allowed the vine buds to break without damage thus giving our estate Hyampom Valley Ranch vineyard a wonderful head start in 2004. Consistent temperatures allowed for a stellar growing season. The cooler temperatures in our cool low mountain vineyard allowed for a lengthy, extended hang time that produced fully ripe and balanced fruit without over ripe characteristic. This near perfect vintage is reflected in wines of full flavors, solid structures and a well-balanced profile.

FOOD RECOMMENDATIONS

Serve with roasted orange marinade black-angus prime rib served bloody rare along with grilled asparagus tips topped with hollandaise sauce. This dish is best accompanied with fresh baked and slightly sweet braded challah bread and Yorkshire pudding.

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 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 50% French, 50% American oak (40% new oak)
TOTAL ACID / pH	.63 / 3.58
RESIDUAL SUGAR	0.2%
ALCOHOL	13.8% Alcohol By Volume
BOTTLING DATE	August, 2006
PRODUCTION	2,140 Cases

