

# 2004 Merlot Cuvee

## North Coast

Winner of the San Francisco Chronicle  
Wine Competition's Best of Class and  
Double Gold awards

A whole new reason to drink Merlot.

**We could have called this wine Merlot. However, that would miss the point.** It's all about the blend. Good winemaking is like good cooking. What makes a reduction sauce so delicious is the combination of flavors, the layered sensations. This is the essence of Merlot Cuvee. The femininity of the Merlot is emboldened by the Cabernet. Sangiovese elevates floral tones. The Malbec gives flavor low on the palate and the Cabernet Franc adds to the ethereal chocolate note.

**The grapes came from several of our partner vineyards, growers with whom we share our passion.** They include Ladi's vineyard, Windsor Oaks vineyard, and Los Chamizal vineyards in Sonoma County, Roumiguire Vineyard in Lake County and the Trio Vineyard in Napa Valley.

The 2004 Vintage was the best even-year vintage in decades. The season was long, cool and dry, perfect.

At bottling: Alcohol: 14.2%; Residual Sugar:.02% pH: 3.66; T.A. 6 g/L; Free SO2 13ppm. Crossflow filtered; Unfined. Barrel Aging: 36 months in 75% French, 25% American, 35% new.

**Bottled 2,000 cases, December 12, 2007**

