2001 MERLOT - ESTATE

Hand harvesting of our 2001 Merlot occurred in early September from our Jardine vineyard. After being delivered to the winery in half-ton bins, the grapes were destemmed and gently crushed into a temperature controlled stainless steel fermenter. To extract color, tannins and flavors from the skins, we pumped over the must three times a day during heavy fermentation and then once a day until dryness. To preserve the fragile fruit flavors in the young wine, we then carefully watched the temperature, keeping it below 85°F as part of our Merlot fermentation protocol. Upon reaching 0°Brix, the wine was pressed and allowed to settle for a few days in the tank to allow primary fermentation to finish. Next, the wine was racked to barrels to complete malic fermentation. A final racking off the solids was performed before aging the wine for an additional 13 months in oak barrels. Then, to add complexity and structure, we added 24% Cabernet Franc from our Jardine vineyard. After blending, the wine was filtered gently and bottled.

TASTING NOTES & RECOMMENDATIONS

Color: Medium cherry red
Aroma: Intense fruit flavors with a hint of toasted oak
Taste: Sweet fruit combined with very soft tannins, medium body

Serve at: 62°-65°F
Drink now through 2006
Store in dark, dry place at: 55°-65°F

TECHNICAL NOTES

Harvest dates Brix° Vineyards Blend
09.07.2001 26,0 Jardine Merlot 76%
09.20.2001 24,8 Jardine Cabernet Franc 24%

16 months in 30% new French oak barrels

Bottling date Alc. %
03.11.2003 14.5

Soft Merlot blended with intense Cabernet Franc, enjoy!

Matthias Gubler, Winemaker

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