

2 0 0 1 M E R L O T - E S T A T E

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.

T A S T I N G N O T E S & R E C O M M E N D A T I O N S

Color: Medium cherry red

Aroma: Intense fruit flavors with a hint of toasted oak

Taste: On the palate 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

T E C H N I C A L N O T E S

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!

H. Gubler

Matthias Gubler, Winemaker

