

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

The Merlot for this wine was hand harvested in early September from our Jardine vineyard and delivered to the winery in half-ton bins. The grapes were destemmed and gently crushed into a temperature controlled stainless steel fermenter. During fermentation, the must was pumped over three times a day to extract the color, tannins and flavors out of the skins. The Merlot fermentation protocol dictates keeping the temperature below 85°F in order to preserve the fragile fruit flavors in the young wine. At 0°Brix, the wine was pressed and settled for another four days in the tank to finish primary fermentation completely. For malic fermentation, the wine was racked to barrels. It was racked again off the heavy solids and aged for an additional 11 months. 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 ruby red

Aroma: Very complex bouquet, red cherries, blue and black berries

Taste: Lots of fruit, slightly peppery with well formed tannins

Serve at: 62°-65°F

Drink now through 2006

Store in dark, dry place at: 62°-65°F

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

Harvest dates	Brix°	Vineyards	Blend
09.13.2000	25,2	Jardine	Merlot 85%
10.02.2000	25,2	Jardine	Cabernet Franc 15%

14 months in 30% new French oak barrels

Bottling date	Alc. %	Cases produced
12.03.2001	14.0	638

Enjoy our Merlot together with your good friends,

M. Gubler

Matthias Gubler, Winemaker

