

WATERSTONE

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2003 MERLOT NAPA VALLEY

Vintage

The 2003 growing season began with a series of early heat spikes in March, followed by the wettest April on record in Napa Valley. A long, cool summer provided ideal conditions for flavor development ahead of sugar accumulation. Heat spikes in September helped move the harvest forward after many felt it would be a late year.

Vineyards

The grapes for this wine were selected from several vineyards in the Carneros district of Napa Valley. The region is noted for its cool climate and low yields, being situated on the north side of the San Francisco Bay. The small berry clusters and intense fruit from low-yielding vines create a wine with full flavor and longevity.


Vinification

Vineyards were hand-picked at the peak of maturity. Following harvest, the grapes were gently crushed and fermented. The wines were then aged in small French oak barrels with extended lees contact for twenty-four months. Only 35% new barrels were used to maintain maximum fruit flavors with just a hint of toasty oak.

Tasting Notes

Sweet cherry, ripe plum, hints of vanilla and overtones of anise and aged leather appear in the aroma. On the palate, this generous wine features cherry, plum and blackberry fruit with supple tannins and a lingering finish..




Philip Zorn, Winemaker

Technical Data:

Varietal Composition	100% Merlot
Appellation	Napa Valley
Alcohol	14.3%
TA	0.75 g/100ml
pH	3.47
Oak Aging	24 months
Oak Cooperage	French oak, 35% new
Bottling Date	January 18, 2005
Production	748 cases
Suggested Retail	\$18