

# WATERSTONE

P. O Box 6979  
Napa, California 94581

## 2002 MERLOT NAPA VALLEY

### Vintage

2002 began as a mostly mild season. Frost in April and unexpected rain in May caused some uneven bloom and set during flowering. Summer brought long, mild days with a couple of heat spikes in mid-Summer creating some fast-ripening days. The result was highly concentrated and complex fruit flavors with modest per-acre tonnage in a highly compressed harvest period.

### Vineyards

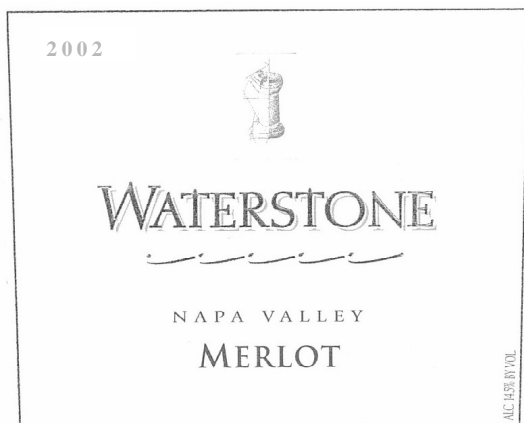
The grapes for this wine were selected from several hillside vineyards in the Carneros district of Napa Valley, with vines ranging from 14 to 32 years old. The region is noted for its cool climate and low yields, being situated on the north side of the San Francisco Bay. The small berry clusters and 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	14.5%
TA	0.61 g/100ml
pH	3.49
Oak Aging	24 months
Oak Cooperage	French oak, 35% new
Bottling Date	January 18, 2005
Production	652 cases
Suggested Retail	\$18