

WATERSTONE

P. O Box 6979
Napa, California 94581

1999 MERLOT NAPA VALLEY

Vintage

A long, cool growing season of moderate temperatures and morning fogs characterized 1999. The intermittent cool spells provided for a natural balance of acidity and healthy pH's. The vintage offered Merlot grapes of incredibly dark color and rich, full flavors. The soft tannins and unusually high acid levels against yields on the lighter side resulted in exceptional Merlot fruit from this vintage.

Vineyards

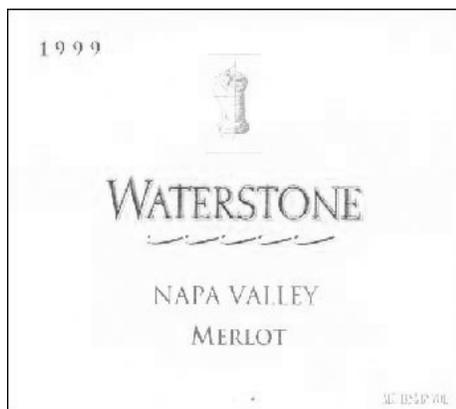
The grapes for this wine were selected from a broad spectrum of vineyards ranging from Oak Knoll to Calistoga. The combination of these vineyards was chosen because the fruit from several small vineyard sites provided complexity and balance to the wine. The small berry clusters and intense fruit from low-yielding vines from select valley floor vineyards were the winemaker's choice to create a wine with full flavor and longevity.

Vinification

Hand picking at the peak of maturity characterizes the small vineyards at the source of this wine. Harvesting took place from September into October as each vineyard reached the desired sugar/acid balance. Following harvest, the grapes were gently crushed and fermented. The wines were then aged in small French oak barrels with extended lees contact for ten months. Only 25% new barrels were used to maintain maximum fruit flavors with just a hint of toasty oak.

Tasting Notes

Sweet cherry, hints of vanilla and overtones of anise and aged leather appear in the aroma. Supple body and approachable tannins, married with rich plum and cassis flavors, are revealed upon tasting. Complex layers of fruit and oak are characteristics of the most memorable Merlots. This wine will linger on the palate and the senses.



Philip Zorn, Winemaker

Technical Data:

Varietal Composition	85% Merlot 15% Cabernet Sauvignon
Appellation	Napa Valley
Alcohol	13.3%
TA	0.63 g/100ml
pH	3.60
Oak Aging	10 months
Oak Cooperage	French oak, 25% new
Bottling Date	March 2, 2001
Production	1987 cases
Suggested Retail	\$18