

WATERSTONE

P. O Box 6979
Napa, California 94581

2001 MERLOT NAPA VALLEY

Vintage

2001 is being considered a banner year for red wines. Despite a roller coaster growing season — a relatively cool Spring followed by an unusually warm start of Summer — the vines yielded smaller berries of intense color and flavor. Although rainfall was below normal for the year, near perfect weather in July and August provided the luxury of long hang time for the grapes. The result is Merlot grapes of high intensity, supple tannins and great structure.

Vineyards


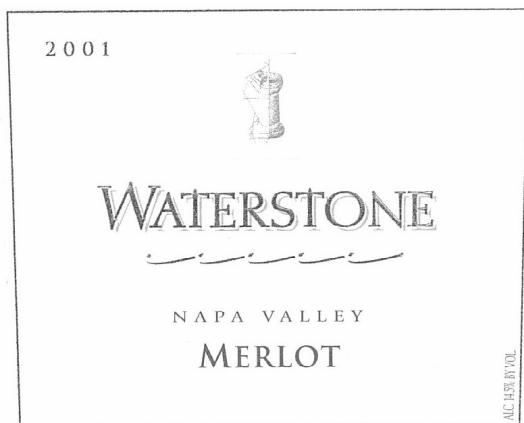
The grapes for this wine were selected from several hillside vineyards in the Carneros district of Napa Valley, with vines ranging from 13 to 31 years old. The region is noted for its cool climate and low yields, being situated on the north side of the San Francisco Bay. The small berry clusters and 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	95% Merlot 5% Cabernet Sauvignon
Appellation	Napa Valley
Alcohol	14.1%
TA	0.71 g/100ml
pH	3.47
Oak Aging	24 months
Oak Cooperage	French oak, 35% new
Bottling Date	March 19, 2004
Production	724 cases
Suggested Retail	\$18