



# Conn Creek

## 2000 MERLOT

N A P A V A L L E Y

### WINEMAKER'S TASTING NOTES

"This is a big, rich Merlot with wonderful complexity and deep ruby color. Black cherry and ripe plum are layered over characteristic chocolate with aromas of coffee and anise, complemented by generous toasty French oak. On the palate, it is warm and supple with medium tannin, ripe cherry and berry flavors, balanced oak, and an almost never-ending finish."

-Tom Montgomery, Winemaker

### THE VINEYARDS

- The long, warm growing season in 2000 was characterized by healthy yields and high quality fruit.
- Warm temperatures gave way to cooler conditions, giving fruit extra time on the vine and resulting in ripe, flavorful wines with rich, deep color.
- Sourced from established Napa Valley Merlot vineyards including Stagecoach and Collins Vineyards, Conn Creek's original vineyard.

### THE WINEMAKING

- Handpicked fruit underwent 40 percent whole-berry fermentation to avoid extraction of overly harsh tannins and retain optimal fruit expression.
- Gravity was used for racking to protect wine's aromas and flavors.
- Individual lots of this young wine were aged separately in French oak barrels (50% new) for 18 months prior to blending.
- The final blend was aged an additional 6 months in the bottle prior to its release.

### THE ACCLAIM

**91 pts.**  
*Wine Enthusiast* (1999 vintage)

**90 pts.**  
*California Grapevine* (1999 vintage)

**90 pts. & "Very Highly Recommended"**  
*California Grapevine* (1998 inaugural vintage)

### THE FOOD

- Portobello mushroom & caramelized onion pizza
- Braised beef
- Lamb or pork tenderloin



### THE STATS

Blend:	96% Merlot 2% Cabernet Sauvignon 2% Malbec
Total acidity:	0.67g/100 ml
pH:	3.62
Alcohol:	14.3%

