



# Conn Creek

## 2001 MERLOT

N A P A V A L L E Y

### TASTING NOTES

The 2001 Merlot is marked by a dark black cherry color with a magenta hue. Aromas of cherry, blueberry, chocolate and oak lead to flavors of plum, cherry, cola and spice. A generous, lively lingering finish completes this rich, well-balanced wine.

### THE VINEYARDS

- The 2001 vintage in Napa Valley was characterized by its early start, quick growing season and ideal summer weather.
- The growing conditions produced ripe, well-balanced, aromatic and flavorful fruit.
- Sourced from established Napa Valley Merlot vineyards including the rugged Stagecoach Vineyard on the western tip of Atlas Peak and Collins Vineyards north of St. Helena.

### 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 was 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.

### HERITAGE OF ACCLAIM

#### 91 pts.

*Wine Enthusiast* (1999 vintage)

#### 90 pts.

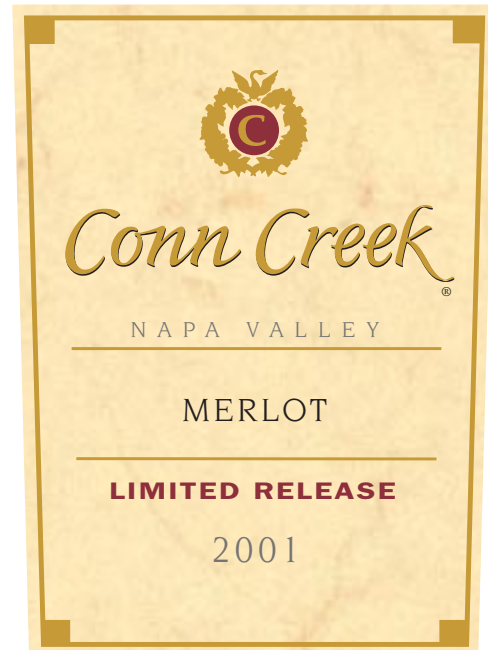
*California Grapevine* (1999 vintage)

#### 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:	87% Merlot 5% Cabernet Sauvignon 4% Petit Verdot 4% Syrah
Total acidity:	0.63g/100 ml
pH:	3.50
Alcohol:	14.2%
Case Production:	1,500

