



Conn Creek

1999 MERLOT

N A P A V A L L E Y

WINEMAKER'S TASTING NOTES

Like other Conn Creek wines, this Merlot is crafted in a lush, bold style that reflects the intense character of Napa Valley vineyards. A core of bright cherry aromas is surrounded by chocolate, nutmeg and vanilla. On the palate, cherry and plum flavors tinged with spice linger through a silky, long finish.

-Tom Montgomery, Winemaker

THE VINEYARDS

- Sourced from established Napa Valley Merlot vineyards including Stagecoach and Bill Collins Vineyards (Conn Creek's original vineyard).
- 1999 growing season was warm, with delayed ripening, late harvest and low crop levels.
- Grapes were allowed to hang on the vines longer for increased maturity, resulting in intense, ripe fruit characteristics.

THE WINEMAKING

- Hand-picked 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 the wine's aromas and flavors.
- Individual lots of this young wine were aged separately in French oak barrels (35% 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

(1998 inaugural vintage)

Gold Medal & Best of Class

2001 New World International Wine Competition

Gold Medal, 2001 West Coast Wine Competition

Gold Medal, Pacific Rim International Wine Competition

THE FOOD

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



THE STATS

Blend:	100% Merlot
Total acidity:	0.66 g/100 ml
pH:	3.54
Alcohol:	14.5%

