



Vine Cliff Winery *2001 Oakville Merlot*

Harvest Dates: October 2, 2001

Growing Region: Oakville

Cases Produced: 270 Cases

Bottling Date: April 15, 2003



Vineyard

The grapes for our 2001 Oakville Merlot came from our Estate vineyard located in the heart of Oakville. The vineyard consists of 14 individual blocks ranging from steep hillside terraces, to the flat rocky red soil of the "Oakville Bench: at 400 feet above the valley floor. The combination of vineyard, low yields and impeccable farming, has produced grapes and thus wine with incredible flavor and concentration. A small amount of Cabernet Franc was blended in for added complexity.

Winemaking

Individual vineyard blocks were hand picked separately and the carefully hand sorted at the winery before being destemmed into individual fermentation tanks. The grapes were then cold soaked for four days before fermentation began. This is done to enhance flavor and color extraction. After an average of 22 days maceration, when optimum balance of flavor and tannin extraction was reached, the wine was gravity drained from the skins into French oak barrels for 19 months of aging in our wine caves.

Tasting notes

Aroma - Ripe blackberry and cassis fruits, with nuances of toast and plum jam. Complex with cedar, vanilla and hints of toasty oak with tobacco and licorice.

Palate - Rich and concentrated palate with blackberry, plum and chocolate flavors. Ripe chewy tannins with hints of licorice and mahogany oak that extend into the lengthy finish.

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