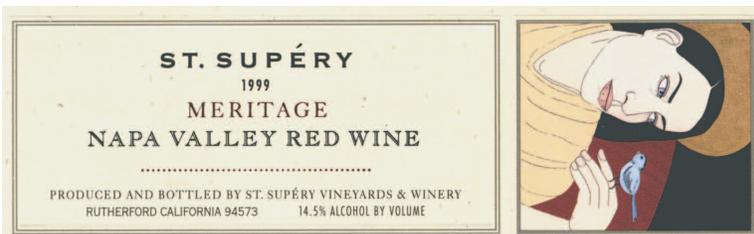


# 1999 MERITAGE RED

NAPA VALLEY



## WINEMAKER'S COMMENTS

*This Meritage exhibits depths of red with hues of purple. The aromas are bright, ripe, and forward with a strong concentration of ripe blackberry and anise with vanillan oak integration. The generous palate is dominated by ripe, sweet berry and cedar-oak qualities credited to the extended period spent in barrel. The flavors are long and round, finishing with firm, pleasant tannins. This well integrated wine shows silkiness and finesse with overall balance and harmony.*

## WINEMAKING

*The 1999 season started with a late budbreak during a fairly cool spring, setting the stage for a late harvest. A mild summer provided extended time on the vine, leading to optimum maturity of fruit flavors. A mid-September heat spike elevated sugar levels dramatically, but subsequent mild weather allowed even further flavor development. The vineyards were maintained with careful attention, ensuring maximum sunlight exposure to enhance flavor ripening. The 1999 vintage produced wines of vibrant character, with tremendous color and structure.*

*The fruit for this wine was harvested during the cool hours of early morning to maximize fresh flavors. Crush occurred in our cellar prior to fermentation and maceration on the skins, after which the wines were drained and pressed to barrels for maturation. Eighteen months later, the wines went through final evaluation to complete the blend.*



APPELLATION:	<i>Napa Valley</i>
BLEND:	<i>82% Cabernet Sauvignon, 14% Merlot 2% Cabernet Franc, 2% Petit Verdot</i>
OAK AGING	<i>54% New French Oak, 41% New American Oak</i>
BOTTLING DATES:	<i>March 13-15, 2002</i>
RELEASE DATE:	<i>2003</i>
PH:	<i>3.69</i>
TOTAL ACIDITY:	<i>0.60 gm/100ml</i>
RESIDUAL SUGAR:	<i>0.02gm/100ml</i>
WINE ALCOHOL:	<i>14.5%</i>
SUGGESTED PRICE:	<i>\$50.00</i>