

SAWTOOTH

W I N E R Y

1999 MERLOT

TASTING NOTES:

Intense berry, cherry, and spicy aromas proceed mouth filling fruit flavors. Soft full tannins with a long and rich finish.

VINEYARDS: Sawtooth & Skyline

FERMENTATION:

After cold soaking the grapes for 24 hours, the must was inoculated with yeast and allowed to naturally warm to a temperature peaking at 93 F. The wine was then pressed and barrel aged for 13 months in small oak barrels.

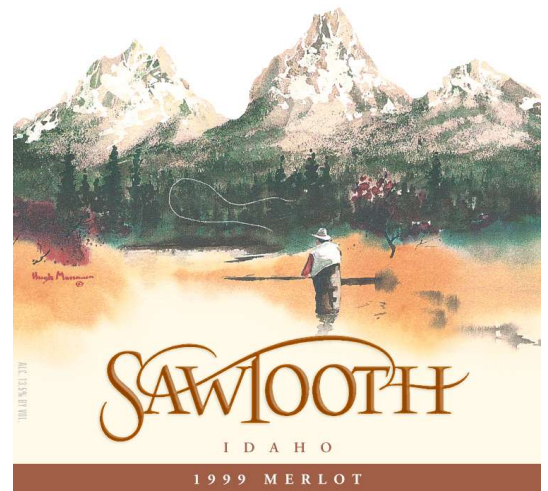
BLEND: 96% Merlot; 4% Cabernet

CASES PRODUCED: 925

RELEASE DATE: August 2001

STATISTICS

Alcohol: 13.1%
TA: .63
PH: 3.68
R.S.: <.2%



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