

SAWTOOTH

W I N E R Y

2001 MERLOT

TASTING NOTES:

Deep aromas of mint, cinnamon, cedar, and vanilla give way to bright fruit flavors. This wine has a rich mouth feel, velvety tannins, and a long finish.

VINEYARD: Sawtooth and Skyline Vineyards

FERMENTATION:

After cold soaking the grapes for 24 hours, yeast was added and allowed to naturally warm to a temperature peaking at 90°F. The wine went through extended maceration for 2-3 weeks. The wine was then press and barrel aged for 14 months in small oak barrels.

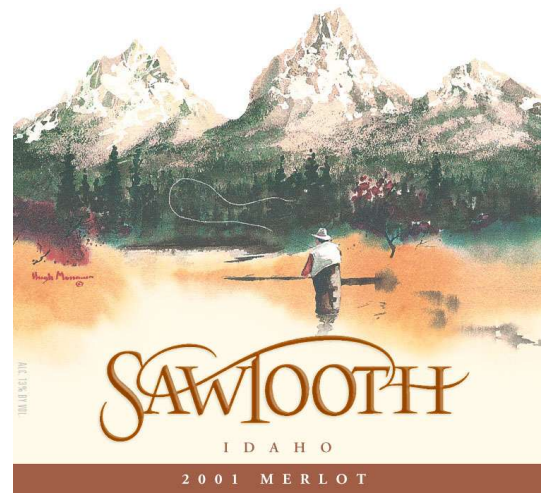
BLEND: 88% Merlot, 5% Malbec, 4% Cabernet Sauvignon, 2% Cabernet Franc, 1% Petit Verdot

CASES PRODUCED: 1000

RELEASE DATE: September 2003

STATISTICS

Alcohol: 14.0%
TA: .72
PH: 3.48
R.S.: <0.1%



FOR MORE INFORMATION:

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