



Hawley Vineyard 2002 Dry Creek Valley Merlot

Vineyard Sources This wine was produced entirely from Hawley Vineyard grapes, grown on the east face of Bradford Mountain, overlooking the Dry Creek Valley. Our vineyards utilize vertical trellises and leaf pulling to maximize sunlight on the fruit to enhance flavor development. The rocky, well-drained soils on Bradford Mountain restrict vine growth and grape yield, concentrating the flavors in the fruit. 2000 was an excellent vintage for Dry Creek Valley Merlot. The season was cool and dry with a few short heat spells. We had to wait for the flavor to develop in the fruit long past what we normally consider optimum sugar. Green clusters were removed from the vines in mid-veraison to ensure that the grapes would be uniformly mature. The resulting light crop had long hang time and produced a rich, concentrated wine with intense cherry and plum fruit flavors, very deep color, and a velvety, round tannin structure. Harvested September 13, 2002.

Winemaking Merlot and Cabernet grapes from Hawley Vineyard were hand harvested, and vinified separately. After 7 days of cold soak at 45 degrees F. the must was allowed to warm up. Once the juice reached 60 degrees F. the native yeasts began fermentation. A small amount of commercial yeast was then added to insure that the wines would ferment to dryness. The wines were pressed off from the skins at dryness and received twenty months of maturation in 50% new and 50% used French chateau barrels to soften the tannins and add vanilla, spice, and smoky oak flavors. Careful barrel to barrel rackings every three months eliminated the need for filtration. Six percent Cabernet Sauvignon was blended to add length and complexity to the flavorsto the flavors. I believe my gentle handling and attention to detail are reflected in the quality of the finished wine. Only 402 cases were bottled July 14, 2004

Tasting Notes This mountain grown Merlot is deep in color with intense fruit flavors reminiscent of black cherries, currants, and blackberries. On the palate it is rich and opulent, bursting with flavors of black fruits backed by chocolate and vanillin oak notes and round, chewy tannins. Though enjoyable at present, this classic wine has the structure and intensity to improve with aging.

Serving Suggestions This versatile wine is an excellent accompaniment to any red meat, fowl, or pasta dish. For a special treat, try it with rack of lamb or roast quail.

Analysis

Alcohol.....	13.9% by volume
Titrateable acidity.....	0.66 g/100 ml
pH.....	3.38

Price \$25.00