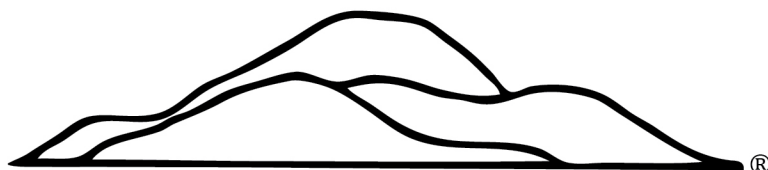


Veedercrest



AWARD WINNING WINES SINCE 1972



Merlot 2009 Napa Valley

APPELLATION:	Napa Valley
ALCOHOL VOLUME:	14.8%
VARIETAL:	100% Merlot
RESIDUAL SUGAR BY WEIGHT:	2.8%
ACIDITY:	5.3 grams
CASES PRODUCED:	300 cases
SUGGESTED RETAIL PRICE:	\$29.95
PRODUCT VENDOR CODE:	VE09MEVS75
UPC:	857944002146

FERMENTATION AND AGING

Fermented in stainless steel, aged in oak barrels for over three years, before extended bottle aging.

WINEMAKERS NOTES

For a Christmas Eve dinner recently I enjoyed a bottled of 1976 Veedercrest Merlot with friends. It was an eye opening experience. To many today we no longer remember that "way back then" we made wine in a much different style. Everyone at the table was amazed at how well the wine had held up. When looking at the label as the vintage was passed around for inspection it was noted that the wine was 12.5% alcohol (higher in acid, lower in sugar at picking, making an elegant wine that will age in the proper cellar). Not much wine anywhere in California is made this way anymore. In Bordeaux winemakers struggle to keep their wines up in the mid 13% alcohol range. They pick later and wait for grapes to ripen due to a much cooler growing season. Here in California we struggle to keep our wines down in the 14% range. In crafting this wine we wanted to return to our roots – Bordeaux style, lower alcohol, elegant to go with food.

TASTING NOTES AND FOOD PAIRING SUGGESTIONS

Aromas reminiscent of leather and tobacco, an earthy damp floor of a leafy forest, followed by a very smooth round profile with tastes of blackberry, blueberries, currants, and plum. Will pair well with everything from salads such as arugula, goat cheese and blackberries, to roast chicken or even a grilled burger.