



PETER PAUL 2002 NAPA VALLEY MERLOT

Limited Release

Winemaking Notes:

In 2002, the Peter Paul Merlot fruit was harvested from the Jaegar Vineyard in the Oak Knoll district of Napa Valley, just south of the Stags Leap district. The soils are generally gravelly clay loam with good drainage and the climate is influenced by its proximity to the San Pablo Bay. The slightly cooler growing conditions deliver slower maturing fruit, and combined with very low yields, these 35 year old vines present optimal fruit intensity and balance.

The 2002 growing year was classic Napa Valley; a mild spring, timely bud break in late March and early April, then warm and sunny throughout the summer. The grapes were harvested in mid-October, with sugar levels ranging from 24.8 to 26.2 Brix. The fruit was fermented cool for 20-25 days, and underwent spontaneous Malolactic fermentation. The wine was pressed, settled and racked to 60% new French Oak, with the balance in new American Oak and 2-year old neutral barrels, where it remained for 2 years. The wine was blended in multiple stages with small amounts of Napa Valley Cabernet, Malbec, and Cabernet Franc, all from Beckstoffer Ranches.

Tasting Notes:

This wine delivers prominent aromas of fruit, spice, cloves, and sage, with intensely jammy deep blueberry, boysenberry, and cassis flavors, coupled with a touch of spice and pepper. It has an excellent balance of fruit and richness on the palate, with a long, toasty oak, vanilla and slight smoky finish.

Technical Data:

Blend: 92% Merlot, 3% Malbec, 3% Cabernet Franc and 2% Cabernet Sauvignon
Alcohol: 14.8%
pH: 3.33
TA: 7.1g/L

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