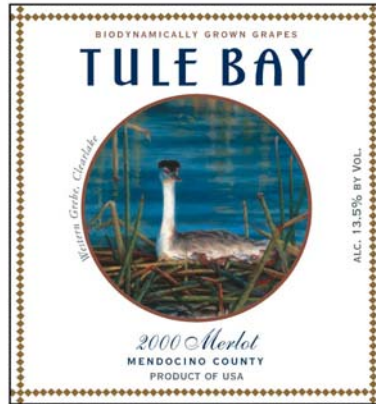


# Tule Bay 2000 Merlot



## Release Date

April 2003

## Grape Source

100% estate grown Merlot. These grapes were grown and certified Biodynamic by Demeter.

## Cooperage

100% French oak barrels  
12 months in barrel  
60% new, 40% used

## Technical Data

13.5% alcohol by volume  
0.046 % RS  
0.702 / 3.51 acid/pH  
1800 9/WL cases produced

Tule (pronounced “too-lee”) is a cat-tail reed that grows along our lake shore. Tule Bay is located between the villages of Nice and Lucerne on the north shore of California’s Clear Lake. The rich natural environment and sparkling clean air of this high mountain lake are the inspiration for our wines, name and label art.

The Western Grebe pictured on our 2000 vintage wines is common to our area. Grebes are tailless water birds that are excellent swimmers and divers but move awkwardly on land. The western Grebe has contrasting black and white colorations, red eyes, and a slender, sharp bill. Lake County artist J.V. Magoon created the Western Grebe painting for this label.

## Growing Season

The 2000 grape growing season began with a warm spring with summer turning quite hot. Our overhead sprinkling systems gave us the ability to cool the vineyards to keep the vines in good condition. This, coupled with our cultural practices of shoot positioning, leaf pulling, and cluster thinning allowed us to harvest fruit with intensely ripe flavors. Crop size ranged from 3-5 tons per acre with harvest beginning on September 26<sup>th</sup> and ending on October 10<sup>th</sup>. All of the grapes were very clean, with concentrated ripe fruit.

## Winemaker Notes

A ripe, stylish dry red ... a beautiful ruby color with bright cherry aromas, complemented by hints of toast, cinnamon, and clove. It is rich and firm in the mouth with flavors of dried cherry and currant.

## Food Recommendations

The 2000 Merlot is great with grilled steak or portobellos, pasta and pizza.