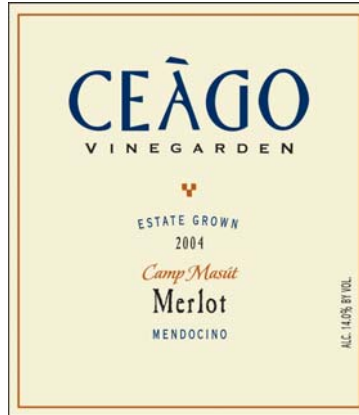


Ceago 2004 “Camp Masut” Merlot



Release Date

April 2008

Grape Source

The grapes used in this wine were 100% estate grown “Camp Masut” Merlot. Camp Masut, located on the headwaters west of the Russian River in Redwood Valley, once was home to a tribe of Pomo Indians. This site is now planted to Merlot clone #3 which are grafted on the rootstock 5-c. The grapes were hand harvested, and were grown and certified Biodynamic® by Demeter®.

Cooperage

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

Technical Data

100 % Merlot
Redwood Valley, Mendocino AVA
14.5% Alcohol by volume
0.01% RS
0.58 TA
3.56 pH
450 cases produced
Certified Biodynamic® by Demeter®

Growing Season

The 2004 growing season started off with a warm spring that led the vines to grow vigorously into the hot and dry summer. In 2003 the vines produced a larger crop which led to lower yield in 2004 growing season. With lower yield, the vines produced fruit that had great concentration.

Vinification

This fruit was harvested in ½ ton bins; de-stemmed and gravity fed into five-ton open top stainless steel fermentation tanks. The whole berries were cold soaked for five days at 50° F (10 C°) and then the fermentation was allowed to start using a combination of natural and cultured yeast. The seven-day fermentation used a both pump over and punch down techniques. After pressing, the wine was racked into small cask, 60% new and 40% used, Bordeaux barrels. It was aged between 18 to 20 months.

Winemaker Notes

This merlot is deep in color with intense fruit flavors reminiscent of black cherries and currants. On the palate these flavors are complimented with chocolate, mocha and vanilla oak spice. Though enjoyable at present, this classic wine has the structure and intensity to improve with age. This versatile wine is an excellent accompaniment to any red meat, fowl, or pasta dish.