

Ceago 2002 “Camp Masut” Merlot



Release Date

October 2006

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 on October 10th, 2002 at 25 Brix, and were grown and certified Biodynamic by Demeter.

Cooperage

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

Technical Data

Mendocino County appellation
14.50 % alcohol by volume
0.057% RS
0.57 / 3.6 acid/pH
1,350 9/WL cases produced

Growing Season

The 2002 growing season started off with a warm spring and very little frost. Growing conditions throughout the summer were warm and consistent with no major disease pressure in the vineyards. The ripening season was warm and dry with no rain in our area until well after harvest. Overall 2002 was an extremely exciting vintage with ripe clean fruit.

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

The 2002 Merlot has elegant aromas of cherry, plum and current with hints of dark chocolate, pepper and vanilla that lead to a silky mouth feel with full ripe tannins. This wine pairs well with grilled meats, mushrooms, and rich pasta dishes.

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Accolades



The Washington Post

“this deliciously supple and deeply flavored merlot from unheralded Mendocino County has a level of class and complexity usually associated with prestigious Napa and Sonoma bottlings”

LAS VEGAS REVIEW-JOURNAL

“The Camp Masut Merlot is a luxurious cuvee that comes complete with an impressive bottle that gives it an expensive look. In the mouth, the wine is opulent with crushed berry fruit -- especially blueberries and raspberries -- blackberry liqueur, and good symmetry between the fruit and tannins”

FOOD & WINE

Star Selections—2001 Ceàgo Vinegarden Camp Masut Merlot “After selling Fetzer Vineyards in 1992, Jim Fetzer founded Ceàgo and became one of the first U.S. winemakers to concentrate on biodynamics, producing wines like this black cherry–rich Merlot.”

Vineyard & Winery Management

Silver Medal, 2007 VWM Grand Harvest Awards



Schott Zwiesel Gold Medal Winner , 2006 San Francisco Chronicle Wine Competition

