

Ceago 2006 “Camp Masut” Merlot



Release Date

May 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

90% Merlot, 10% Cabernet Sauvignon
Redwood Valley, Mendocino AVA
14.5% Alcohol by volume
0.01% RS
0.58 TA
3.7 pH
1,100 cases produced
Certified Biodynamic® by Demeter®

Growing Season

The 2006 growing season was marked by high precipitation levels during winter and early spring. The hot, dry summer in Hopland, California let the grapes ripen smoothly free of disease and fungus pressures.

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

Our 2006 Merlot has aromas of black cherries, currants, vanilla and cinnamon spice. On the palate it is rich with flavors of cherry, chocolate and vanilla and toasted oak spice. This wine is an excellent accompaniment to grilled and roasted meats, mushrooms or rich pasta dishes.