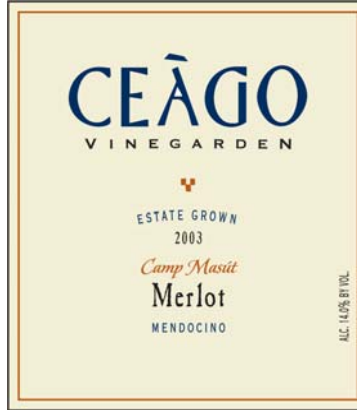


Ceago 2003 “Camp Masut” Merlot



Release Date

January 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

85% Merlot, 15% Cabernet Sauvignon
Mendocino, Redwood Valley AVA
14.5% Alcohol by volume
0.01% RS
0.58 TA
3.56 pH
500 cases produced
Certified Biodynamic® by Demeter®

Growing Season

The 2003 growing season started off with a warm spring leading to a hot and dry beginning of summer. Growing conditions changed in late summer cooling down which extended our growing season two weeks. This extra two weeks allowed our fruit to ripen slowly with wonderful balance and acidity that gives our 2003 vintage concentrated clean ripe 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 2003 Merlot has aromas of toasted cedar, cherry, chocolate, with hints of cinnamon and vanilla that lead to flavors of chocolate, black cherry and with undertones of anise. This wine is an excellent accompaniment to grilled and roasted meats, mushrooms or rich pasta dishes.