

# Ceago 2001 “Camp Lema” Merlot



## Release Date

May 2005

## 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 September 25, 2001 at 25 Brix, and were grown and certified Biodynamic by Demeter.

## Cooperage

100% French oak barrels  
14 months in barrel  
80% new, 20% used

## Technical Data

Mendocino County appellation  
14.00 % alcohol by volume  
0.096% RS  
0.6 / 3.58 acid/pH  
1,400 9/WL cases produced

## Growing Season

The 2001 growing season in Mendocino County started out early in the spring very cold with many nights of frost. Early May warmed and continued nicely throughout the summer into the fall and the harvest. The crop was smaller than normal and ripened very consistent and early, producing very clean and ripe fruit.

## Vinification

This fruit was harvested in ½ ton bins; crushed and gravity fed into five-ton open top stainless steel fermentation tanks. The crushed and 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, 80% new and 20% used, Bordeaux barrels. It was aged for a total of 14 months. This wine was bottled in September of 2002 and aged in the bottle for eight months before its release in April of 2003.

## Winemaker Notes

The 2001 Merlot has aromas of anise, cherry and mocha, plus hints of cinnamon and vanilla that lead to a silky mouth feel with ripe fruit flavors and rich tannins. This wine pairs well with grilled meats, mushrooms, and rich pasta dishes.