

Ceago 2000 “Camp Léma” Merlot



Release Date

April 2003

Grape Source

The grapes used in this wine were 100% estate grown “Camp Léma” Merlot. Camp Léma, located on the bench lands west of the Russian River between Hopland and Ukiah, once was home to a tribe of Pomo Indians. This site is now planted to Merlot clones #3 and #181 which are grafted on the rootstock 5-c. The grapes were hand harvested on September 26, 2000 at 25 Brix, and were grown and certified Biodynamic by Demeter.

Cooperage

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

Technical Data

14.0% alcohol by volume
0.043% RS (dry)
0.714 / 3.51 acid/pH
1100 9/WL cases produced

Growing Season

The 2000 grape growing season began with a warm spring with summer turning quite hot. Our overhead sprinkling systems gave us the ability to cool the vineyards to keep the vines in good condition. This, coupled with our cultural practices of shoot positioning, leaf pulling, and cluster thinning allowed us to harvest fruit with intensely ripe flavors. Crop size ranged from 1 ½ -3 tons per acre with harvest beginning on September 26th and ending on October 10th. All of the grapes were very clean, with concentrated 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 four 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. Seven day extended maceration was allowed before pressing in a small Marzola basket press. After pressing, the wine was racked into small cask, 80% new and 20% used, Bordeaux barrels. It was aged for a total of 18 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 2000 Merlot has aromas of toasted cedar, cherry, chocolate, plus hints of cinnamon and vanilla that lead to flavors of cherry and chocolate with full ripe tannins. This wine pairs well with grilled meats, mushrooms, and rich pasta dishes.