



S E L E N E

2000 NAPA VALLEY MERLOT

- Release:** October 2002; 1000 cases (750ml)
- Varietal Composition:** 100% Merlot
- Vineyards:** Madrona Ranch, St. Helena 75%
Frediani Family Vineyard, Calistoga 25%
- Vintage:** The 2000 vintage was a good one for Merlot from the warmer areas of Napa, like St. Helena and Calistoga. The weather in these earlier-ripening vineyards was sunny and dry, and the grapes matured with good flavors, concentration, and balance. The Frediani Family Vineyard was picked on the 6th of September and the Madrona Ranch Merlot on the 13th of September.
- Fermentation & Aging:** Fruit is destemmed and lightly crushed into small tanks. Slow-fermenting yeast strains are added and gentle punch downs are the order for the first two days. At this point, a strong cap has formed and frequent pumpovers take over from punch downs during the 14 to 18 day fermentation. Total maceration time was 23 to 30 days, with tasting for texture evolution deciding the actual press day. Malolactic fermentation happens in barrel. The wine spent 16 months in oak, all French, 70% new.
- Tasting Notes:** Raspberry jam, fresh blackberry, chocolate, coffee, tobacco, and slight hints of orange peel are some of the aromas you'll find. These flavors are true in the mouth as well, with good length. The wine has lots of youth and a fatness to the texture, which makes it enjoyable now. The weight and concentration of the extract also provide the potential for aging.