



SELENE

2001 NAPA VALLEY MERLOT

Release: January 2004; 500 cases (750ml & 375ml)

Varietal Composition: 91% Merlot, 9% Cabernet Sauvignon

Vineyards: Blackbird Vineyard, Oak Knoll, 71%
Frediani Family Vineyard, Calistoga, 20%
Stagecoach Vineyard, Block C-1, 9%

Vintage: In 2001 Napa Valley enjoyed consistent spring weather, followed by a warm, dry summer and fall. This gave us an even set and great ripening conditions. Two of the vineyards in this blend, Blackbird and Frediani, have contributed to Selene's Napa Merlot over the past few vintages. Blackbird Vineyard, located in the Oak Knoll district, is planted to clone 3 budwood on 110R rootstock. Frediani Family Vineyard, located off the Silverado Trail near Pickett Road in Calistoga, is planted to clone 181 on St. George. Stagecoach is a newcomer for Selene. It's the first Cabernet Sauvignon in our blend as well as a new vineyard source. The vineyard has become very popular with Napa vintners for Bordeaux varieties and Syrah. Surrounded by famous neighbors, it is located high in the hills east of the Silverado Trail between Yountville and Oakville. Selene has contracted for block C-1, an eastern-facing hillside at 1300 feet elevation, planted to clone 337 on 110R. As these vines mature, look for them to contribute their concentrated fruit and powerful extract to new wines slated to appear in the Selene Portfolio.

Winemaking: 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: You will find ripe black plums, fresh raspberry and blueberry syrup in the nose, along with dark chocolate and spicy jasmine tea. The wine has a rich, silky texture in the mouth, and its ripe extract provides a long, lingering finish. It's tasty and very tempting now in its youth, but a decade of cellaring will reward the patient collector.