



SELENE

2002 NAPA VALLEY MERLOT

Release: November 2004; 1000 cases (750ml & 375ml)

Varietal Composition: 85% Merlot, 15% Cabernet Franc

Vineyards: Blackbird Vineyard Merlot, Oak Knoll, 55%
Frediani Family Vineyard Merlot, Calistoga, 30%
Frediani Family Vineyard Cabernet Franc, Calistoga, 15%

Wine Making: Budbreak came early in 2002, followed by a very warm spring. This resulted in uneven fruit set, a challenge we met by trading quality for quantity -- aggressively dropping those clusters lagging behind at veraison (when red grapes turn from green to red). After a variable summer, the growing season finished with more heat spikes, which can stress the vines and cause them to ripen before their flavors fully mature. This is when close working relationships with top growers pay off. With long-term viticultural practices keeping the vines healthy, longer hang-times are possible, and great wines can be made under difficult conditions.

2002 marked the first Cabernet Franc for Selene, sourced from the Frediani Family Vineyard in Calistoga. This great juice contributes, depth, complexity and texture to our 2002 Merlot, and it will also make a major statement in two exciting new reds that will debut for Selene from this vintage. The floral aromatics, exotic spice elements, and deep base notes are some of the Cab Franc's contribution to the Merlot blend.

Tasting Notes: Blueberries, raspberries, violets, dark chocolate, white pepper, sandalwood, and pomegranate molasses are among the aromas that pop out of the glass. Flavors in the mouth faithfully echo the aromatics. Weight and extract are among the most serious of past Selene Merlot vintages ('95 and '97 come to mind), yet the wine is not tight-fisted when it comes to showing its flavors and texture.