

2003 Merlot,
Sonoma County



Select lots of grapes were chosen from our vineyards in Alexander, Dry Creek, Russian River and Carneros to create our beautifully balanced and full-bodied 2003 Ferrari-Carano Merlot. A multidimensional, velvety wine with a dark ruby color and complex nose of blackberry jam, plum, chocolate and cedar, this year's Merlot is accented by intricately woven flavors of dark berry fruit and dark chocolate with more fruit, black licorice and spice on the lingering, elegant finish. Given proper cellaring, this wine will continue to provide drinking enjoyment to 2012.

Vintage Notes

From our valley floor and mountain top vineyards, our vines for the Merlot are dry farmed in shallow, rocky, low-vigor soil that add impressive depth and concentration of flavor intensity to the wine. We took advantage of a unique growing season that was characterized by an early start, then a cool spring, followed by a "hurry up and wait" start to harvest. A mild October tested everyone's patience, but conditions soon improved, and we finished harvest by the end of the month.

Winemakers Notes

This wine is composed of primarily Merlot, blended with small amounts of Cabernet Sauvignon, Malbec and Syrah. The cool climate valley floor vineyards produce supple, fruit-forward wine, while the hillside vineyard fruit lends intensity and structure. Upon entering the winery, the grapes were crushed and destemmed, and then fermented in tank before pressing. Individual lots were moved

to barrels for malolactic fermentation, then blended and barrel aged in 100% French oak for 18 months, allowing for the perfect balance of fruit, tannin, and oak.

Food Pairings

The fruit forward, easy drinking qualities of our 2003 Ferrari-Carano Merlot make it the perfect wine to pair with any red meat course, Italian entrée, and roasted or grilled with fragrantly spiced poultry dishes.



Appellation: 38% Alexander Valley; 37% Dry Creek Valley; 18% Russian River Valley; 7% Carneros	Blend: 83% Merlot; 12% Cabernet Sauvignon; 3% Malbec; 2% Syrah	Cooperage: 62% New French Oak; 38% Older French Oak	Suggested Retail: \$25.00
Bottled: July 2005	Release Date: April 2006	Alcohol: 14.5%	pH: 3.87 TA: 0.56