

McKenzie-Mueller Vineyards and Winery

2001 Los Carneros Merlot

Harvest Date: September 19, 2001
Varietal make-up: 91% Merlot,
7% Cabernet Sauvignon, 2% Cabernet Franc
AVA: Los Carneros, Napa Valley
Brix: 24.8
pH: 3.51 (post-fermentation)
TA: .62g/100ml (post-fermentation)
Alcohol 14.6%
Cooperage: 88% French oak, 12% American oak, 44% New
Filtration: None
Bottling Date: July 9, 2004
200 cases produced
100% Estate grown, produced, and bottled

This wine captures the layers of Los Carneros in a bottle! Like an aged steak, our Merlot is rich, big and interesting. The nose is spice, toasted oak, and blackberry with black pepper undertones. The taste is raspberries and chocolate, the mouthfeel is soft with rounded tannins, and the finish is full and broad.

After fermenting in open-top, half-ton fermenters for 7-10 days, we allowed the fruit to work its magic with extended maceration. We tasted the wine regularly until we found the color, nuance and complexity we were looking for.

Food pairing suggestions: lamb chops, roast turkey, venison or prime rib