



Ramsay
2008 Merlot
Napa Valley
New Release !
Aromas of sage, black olive
and ripe mulberry. Intense
flavors of blackberry along with
dark plum and currant followed
closely by subtle hints of
cherry, earth and black pepper

Ramsay

Merlot 2008

Napa Valley

Grape Source Napa Valley

Harvest October 10, 2008 @ 24.2 brix

Chemistry at Bottling -pH: 3.65 -Total Acidity: 5.32 grams/liter -Alcohol: 13.18% -Free Sulfur Dioxide: 27 parts per million -Total Sulfur Dioxide: 75 parts per million

Varietal Blend Merlot with a small percentage of Cabernet Sauvignon

Sensory Notes:

The 2008 vintage in the Napa Valley provided a series of difficult weather-related challenges that kept winemakers on their toes from start to finish. An abnormally dry winter was followed by multiple frost events at the end of March into mid-April that were the most severe the Valley had experienced in some forty years. Bloom time saw days of heat and wind that further diminished an already depleted crop. Fortunately, the fruit that remained was generally small-berried and full of concentrated and complex flavors. The key to our success in the 2008 vintage was our ability to source Merlot from a variety of high-quality Napa vineyards with varying elevations, soil types and exposures, and then blending the resulting wines in exactly the right proportions to create a completely harmonious and quite delicious final product. On the nose, this wine presents beguiling aromas of sage, black olive and ripe mulberry. In the mouth, intense flavors of black- and blueberry along with dark plum and currant assert themselves on the palate, supported by substantial - but not overpowering - tannins. This initial burst is followed closely by subtle hints of cherry, earth and black pepper, all of which are borne seamlessly by the weight and viscosity of this sturdy and immensely satisfying wine. Pair it with a London broil, pepper steak, grilled lamb chops or your favorite cheddar for a taste extraordinary experience.