



## *SEABISCUIT RANCH*®

### **2004 Merlot, Mendocino County appellation:**

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This special wine is the third release as Seabiscuit Ranch Merlot. This is our designation of a “reserve” style and quality wine selected from individual barrels having the most fruit character in the wine. The grapes came from two terraced vineyards in Reeves Canyon, both located on the original Ridgewood Ranch that was Seabiscuit’s retirement home. The south-western facing exposure assures the crop ripens with exceptional fruit aromas and flavors, while the cool evening temperatures assist in retaining fresh ripe flavors and natural acidity.

### **Winemaker’s Comments:**

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“The 2004 weather was relatively constant – without extremes – slightly cooler than normal and dry. This allowed the grapes to mature slowly and develop full-bodied ripe fruit flavors of plums, cherries and blackberries. The grapes were harvested by hand, crushed into a stainless steel tank and fermented dry. After pressing, the wine was transferred into small oak barrels for extended aging to develop full flavors and soften the natural tannins. We added Cabernet Sauvignon from Alexander Valley for ripe fruit flavor complexity. The wine was bottled in February 2006. This Merlot is ideal for drinking now, yet will modestly benefit from further bottle aging. Enjoy!”

### **Food Affinities:**

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Seabiscuit Ranch Merlot is our limited-release version of a true “reserve” quality wine. Lovely full-bodied red fruit flavors predominate, with good acidity balance and a soft mouth-filling silky finish. The wine is styled to accompany foods. Serve with grilled meats or poultry. Merlot also is a great complement for rich tomato-based pasta sauces.

### **Technical Information:**

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Harvested:	September 20, 2004
Average sugar at harvest:	24.1 degrees Brix
Blend:	96 percent Merlot, 4 percent Cabernet Sauvignon
Fermentation:	Stainless Steel tank
Barrel Aging:	American and French small oak barrels 15 months
Alcohol at bottling:	14.2 percent by volume.
Bottling:	February 14, 2006
Production:	545 cases (12x750ml)
Suggested retail price:	\$22.50 bottle