



2009 Merlot, Mendocino County appellation:

This special wine is our sixth release of 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 a terraced hilltop vineyard in Reeves Canyon, located on the original Ridgewood Ranch that was Seabiscuit’s 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:

“The 2009 weather was highly variable. It began with below average rainfall in January, but February rain filled many small reservoirs that growers depend on for irrigation and frost protection. Bud-break started late, and spring was cool overall, but fortunately not frosty thereby causing minimal freeze damage. Bloom was late. Crop set was light due to cool temperatures and wind. There were few “heat storms” when weather goes to triple digits for several days. Limited water and proper vine canopy management allowed good fruit flavors to develop, balanced well with natural fruit acidity. This allowed the grapes to mature slowly and develop full-bodied ripe fruit flavors of plums, cherries and blackberries. On October 13 the remnants of a tropical storm dumped 2-3 inches of rain in wine country. The weather forecasts had predicted this event, and growers/wineries rushed around the clock to harvest and process as much fruit as possible. The grapes were harvested by hand, crushed into a stainless steel tank and fermented until 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 for ripe fruit flavor complexity. This Merlot is ideal for drinking now, yet will modestly benefit from further bottle aging for the next several years. Enjoy!”

Food Affinities:

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:

Harvested:	October 10, 2009
Average sugar at harvest:	25.7 degrees Brix
Blend:	83 percent Merlot, 17 percent Cabernet Sauvignon
Fermentation:	Stainless Steel tank
Barrel Aging:	American and French small oak barrels 21 months
Alcohol at bottling:	14.2 percent by volume.
Bottling:	August 31, 2011
Production:	411 cases (12x750ml)
UPC number:	0 83663 60512 6
Suggested retail price:	\$22.50 bottle