



NOVELLA

FINE WINES

2000 MERLOT

ESTATE BOTTLED • PASO ROBLES

WINEMAKER NOTES

Rich, fruity and full-bodied, this wonderful wine has it all! The 2000 vintage, with a warm spring and mild summer, showcases the Paso Robles terroir at it's finest: Ripe fruitiness without excessive alcohol and an overlying spiciness leading to a soft, lush finish.

Only grapes from our Estate vineyards, grown with ample sun exposure and low crop yield were used to produce this wine. Utilizing warm fermentation temperatures and gentle tannin extraction methods, we targeted upfront fruit and suppleness. The result of fifteen months of barrel-aging in a temperature and humidity controlled cellar, the bouquet development and tannin structure is superb.

Ripe, perfumed notes of cherry and blackberry dominate the aromas, with spicy background notes of mint and black pepper. Full-bodied and firmly acidic, it has tons of berry fruit flavors and a chocolate, toasty finish.

Recommended Food Pairing: Pairs well with any red meat, especially pork or lamb in a gravy or berry reduction sauce. Drinkable now, it will improve for two years and flourish for up to another six years.

TECHNICAL NOTES

Varietal Composition:	75% Merlot, 14% Petite Sirah, 7% Sangiovese, 4% Cabernet Sauvignon
Harvest Date:	September 21, 2000
Harvest Brix:	23.0°-26.0°
Residual Sugar:	.25%
Total Acid:	.76 grams/100ml
pH:	3.57
Fermentation Regime:	Aged 15 months in French and American oak
Finished Alcohol:	13.5%
Total Production:	2,460 (12/750 ml) cases