



NOVELLA
WINERY

1999 MERLOT
CALIFORNIA

The 1999 vintage in California was one of the states finest in decades. Uncharacteristic cool summer temperatures and a warm, dry fall, lengthened the growing season. The long, slow ripening allowed ample time for the grapes to develop intense, deep flavors.

Using gentle cap irrigation and warm fermentation temperatures, we achieved maximum extraction of flavors without harshness. Barrel-aging for 16 months in French and American oak helped structure the tannins and fully develop the bouquet. The primary aroma of ripe cherry is enhanced by nuances of vanilla and mint. This full-bodied wine is loaded with berry flavors, accented by nutmeg and chocolate tones. The lingering finish is smooth, velvety and satisfying.

RECOMMENDED FOOD PAIRING

Serve with barbecued beef or lamb, or with a creamy dessert such as flan or cheesecake. Enjoyable now, and will age gracefully for three to five years.

TECHNICAL NOTES

COMPOSITION:	92% Merlot 8% Zinfandel	BARREL REGIME:	16 Months in French & American oak
ALCOHOL:	13.5 % by volume	BOTTLING DATE:	November 27, 2001
RESIDUAL SUGAR:	.36%	CASES PRODUCED:	1,560 (12/750ml) cases
TOTAL ACIDITY:	.79 g/100ml	RELEASE DATE:	December 1, 2001
pH:	3.63		