



SEABISCUIT RANCH®

2000 Merlot, Redwood Valley appellation:

This is a special wine, the first 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 home. The south-western facing exposure assures the crop ripens with ample fruit aromas and flavors, while the cool evening temperatures assist in retaining fresh ripe flavors and natural acidity.

Winemaker’s Comments:

“The 2000 weather was relatively constant – without extremes – and cooler than normal. This allowed the grapes to mature slowly and develop 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 flavor and soften the natural tannins. The wine was bottled April 2003. This Merlot is ideal for drinking now, yet will modestly benefit from further bottle aging. Enjoy!”

Food Affinities:

Seabiscuit Ranch Merlot is our limited-release version of a “reserve” style wine. Lovely 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 14, 2000
Average sugar at harvest:	24.8 degrees Brix
Blend:	100 percent Merlot
Fermentation:	Stainless Steel tank
Barrel Aging:	American and French small oak barrels 28 months
Alcohol at bottling:	14.2 percent by volume.
Bottling:	April 18, 2003
Production:	453 cases (12x750ml)
Suggested retail price:	\$22.50 bottle