

JEPSON



Vineyards • Winery • Distillery

Jepson 2000 Merlot, Norgard Vineyard

VITICULTURE: The Norgard Vineyard is located 10 miles north of the Jepson Estate in the Talmage Bench growing region. Over the years, this area has produced some of Mendocino's best red wines. In 1995 Tim Norgard came to us and asked if we would be interested in grapes from his vineyard, it was a new vineyard and he was looking for a local winery that would grow with him. Jepson was interested in expanding our red wine portfolio and this seemed to be a good fit. We have been receiving grapes from this vineyard since 1996 and as the vineyard has matured, so has our Merlot. 2000 was a relatively warm summer; the fruit arrived 10 days earlier than it had in 1999.

WINEMAKING: The Merlot was cold soaked for 24 hours in the stainless steel tanks where it was fermented. The Merlot was aged for 18 months in predominantly French Oak. The French Oak provides structure for this wine and the use of small amounts of Hungarian and American Oak offer a roundness in the palate. Due to the delicate year of 2000 it was important that the oak complemented and did not overpower the flavors of the Merlot.

TASTING NOTES: The 2000 has the structure and flavor of a traditional Bordeaux varietal. The aroma has an underlying spiciness associated with red chilies and dried cherries. The aromas transfer to the palate with bursting dark fruit flavors such as cherry and plum. The elegant mouthfeel combines with balanced tannins to create a very nice food wine.

HARVEST DATES:	September 25 & 26, 2000
VARIETY:	99% Merlot, 1% Carignane
APPELLATION:	100% Mendocino, Norgard Vineyard
FERMENTATION:	Stainless Steel (cold soaked for 24 hours)
BARREL AGING:	18 months in French Oak
ALCOHOL:	13.9%
Ph:	3.35
T.A.	.58
PRODUCTION:	3,535 cases