



1999 MERLOT OAKVILLE RANCH VINEYARD



We have never been among the masses willing to accept Merlot as something meant for wimpy, lackluster and nearly flavorless everyday wines. Those pillars of the famed Right Bank have revealed time and time again the ageless sleeping giant this grape is capable of unleashing under the right circumstances. The rocky, red volcanic soils up at the hillside Ranch give us the right ingredients for just that kind of fruit. We can only begin to describe this wine as big...no, make that *really* big, brooding, deep, dense and dark. Our big ole' Merlot is then tamed down by a dollop of velvety Cab for one seriously collectible and cellerable sipper.

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| APPELLATION | 100% Oakville 87% Merlot, 12% Cabernet Sauvignon & 1% Cab Franc | ANALYSIS | Alcohol 13.8% pH 3.45 TA .51 |
| HARVEST | September 30-October 6, 1999 Picked 24.6 Brix | PRODUCTION | 608 Cases |
| VINEYARD | Oakville Ranch Vineyard | BOTTLED | August 23, 2001 |
| BARREL AGING | 20 Months 56% New French Oak | NOTES | |
| RELEASED | August 1, 2002 | | |

H I S T O R Y

Founded in 1998 by Dave Miner, President of Oakville Ranch Vineyards, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, hand crafted wines using fruit from Oakville Ranch, Ed and Norma's vineyard and other carefully selected California vineyards. We produce limited quantities of Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Zinfandel, Sangiovese, Pinot Noir, Chardonnay, Viognier and Sauvignon Blanc using a combination of old world winemaking techniques and modern technology. The focus of our label is to produce high end, reserve style wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varietals grow best.