

CAFARO

2003 Merlot

Picking Dates:	Sept. 21 – Sept. 29, 2003
Vineyard Composition:	100% Cafaro Family Vineyard
Varietal Composition:	90% Merlot, 4% Cabernet Franc, 3% Cabernet Sauvignon and 3% Petit Verdot
Brix:	25.6 Brix at picking
Oak Barrels:	95% French, 5% American (50% New)
Time in Barrels:	20 Months
Bottled:	August 2005
Production:	386 cases



All of our wines come from our estate vineyard in the eastern hills just south of the Stags Leap appellation. Having an estate vineyard gives us complete control over every detail growing the grapes to enhance and improve the quality of our wines. The 2003 vintage is very accessible and ready to drink with a wide range of dishes. This vintage of Merlot has a refreshing leanness to it, with a bright, tapered finish. It's a focused wine, with smoky bark notes from a mix of mostly French and a bit of American oak. The flavors and aromas are forward, perfumed plush red fruit, and ripe without being overpowering – a wine that goes with food. There is also a touch of cedar from the oak barrels. The combination of structure, depth and richness makes this 2003 Merlot drinkable now but it could easily age if you can wait. Please enjoy our 2003 Merlot with family and friends.

We hope you enjoy drinking this latest release as much as we enjoyed making it, and encourage you to visit www.cafaro.com to let us know what you think.