

MURAM International AB
Nackagatan 27
SE-116 47 STOCKHOLM
Sweden

Telephone: +46-70-591 12 78
Fax: +46-8-714 57 50

E-mail: info@muram.com
Internet: www.muram.com



2001, MERLOT SANTA YNEZ VALLEY

WINEMAKER'S TASTING NOTES

Our 2001 Merlot showcases the excellence of the Santa Ynez Valley as a premier appellation for the varietal and advances our pioneering role as one of the region's first Merlot producers. Aromas of black cherry, anise and juniper berry introduce ripe flavors of plum and blackberry, followed by accents of mocha, caramel and French oak. A rich, inviting texture anticipates soft tannins and a smooth, supple finish.

WINEMAKING NOTES

Hand-harvested in mid October, destemmed and lightly crushed. Inoculated with slow-fermenting yeast for balanced extraction. Extended maceration for optimal tannin integration. Aged for 20 months in French oak barrels. Blended with small lots of Cabernet Franc and Malbec for added dimension and complexity.

CUISINE PAIRING

The supple character of our 2001 Merlot is a perfect match for juicy red meats, including filet mignon and roast beef, as well as rack of lamb with rosemary seasoning. This wine also pairs well with creamy pastas and hard, flavorful cheeses.

FACTS

name:	2001, Merlot "Santa Ynez Valley"
item number:	01MR
composition:	Merlot 93 % Cabernet Franc 5 % Malbec 2 %
alcohol:	13.5 % by volume
price:	See pricelist

