



COURTNEY BENHAM WINERY
2003 MERLOT
NAPA VALLEY

TECHNICAL NOTES

Varietal: 78% Merlot,
12% Cabernet Sauvignon,
10% Cabernet Franc
Brix at Harvest: 25.9°
Alcohol: 14.8%
Total Acidity: 0.71
pH: 3.44

Quantity produced: 650 cases

VINEYARD NOTES

This 2003 Merlot is produced from selected vineyards in the Napa Valley region. The grapes grown in this region show intense flavors and color due to the warm, mild climate of the valley. The Cabernet Sauvignon grapes are produced from vineyards high in the Santa Cruz Mountains near the top of Montebello Road. The distinctive soil composition in this region creates unique flavor characteristics in the berries and the mountain vineyards allow the vines to retain less water which produce low yields of grapes with great intensity and flavor.

WINE NOTES

A deep ruby color leads you to a soft entry of the ripe fruit forward structure of this wine. Twenty-eight months in French oak barrels intensify the complexity of the wine. Pleasant aromas of ripe plum, creamy vanilla and cherry echo the rich, full flavors layered with vanilla and oak. The finish is long and satisfying.

FOOD AND WINE PAIRING

Our Merlot would be a pleasant match with rosemary chicken or spinach and fontina cheese stuffed Portobello mushrooms with sun dried tomatoes and scallions.

On-premise/restaurant: \$20-50

Off-premise/retail: \$15-35