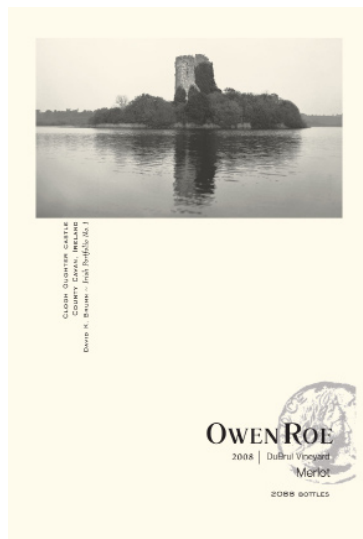


OWENROE

**2008
Merlot
DuBrul Vineyard**



TASTING NOTES

What made this wine was in winemaker's speak – hang time. As these clusters hung into the third week of September they arrived at physiological ripeness when our northern days had gotten considerably shorter. With the fruit ripening in comparatively cool temperatures all the flavor esters and color in the skins were elevated resulting in fullest flavor, cooler, almost perfect pH/acid balance; each harbingers of age worthiness. This combined with Hugh Shiels masterful grape growing and a site that competes on the world's stage for Merlot and you have this wine. I just tasted the 1999 vintage which is very youthful – upon release I wrote “this wine is powerful, super-intense, and should age well into the next decade.” Now I have to say that it will age well into this decade as well.

VINEYARDS

DuBrul Vineyard

AGEING PROFILE

14 months French oak, 28% new wood

PRODUCTION

163 cases made

