



MERLOT

HARVEST REPORT:

The 2004 vintage benefited from good rains during winter and the beginning of spring. This allowed the soil to regain its water reserves after the unusually hot and dry 2003 vintage. Summer was characterized by average temperatures and sufficient humidity levels which permitted slow and steady vine development. Harvest took place across most of the Languedoc-Roussillon region during a warm and sunny September. This balanced heat allowed the grapes to reach ideal maturity and yielded wines characterized by delightful ripe fruit aromas and concentrated full fruit flavors.

WINEMAKER NOTES:

Grapes for our 2004 Red Bicycleette™ Merlot were sourced from the Limoux, Corbières and Hérault regions. The vineyards in these areas benefit from both the warmth of the Mediterranean sun as well as cool evening temperatures characteristic of the hills found in this region. This favorable climate lengthens the grape maturation process yielding evenly ripened, highly concentrated, full-flavored grapes. The 2004 harvest produced Merlot grapes characterized by ripe red fruit flavors, spicy aromas, and mature tannins.

Red Bicycleette Merlot grapes were handpicked and cold soaked for four to five days. Fermentation took place on the skins in stainless steel tanks with temperatures increasing gradually to 30°C to ensure maximum fruit flavor and color intensity. After racking, the wine was left to complete malolactic fermentation. Once fermented to dryness, portions of the wine were matured in stainless steel tanks and in new American and French oak. Upon completion of ageing, the final wine was blended, fined and filtered.

TASTE PROFILE

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| Color: | Ruby red with bright violet hues |
| Bouquet: | Aromas of black currant, Bing cherry, with hints of spice and toasty oak |
| Palate: | Sweet black fruit middle, with round, generous texture |
| Finish: | Full, soft tannin and lovely fruit length |

SUGGESTED PAIRINGS:

Veal, pork, and beef dishes of virtually any type

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| Grape Source: | Limoux, Corbières, Hérault, France |
| Varietal Content: | Merlot |
| PH: | 3.3 |
| Residual Sugar: | 0.45g/100mL |
| Titrateable Acidity: | 0.52g/100mL |
| Alcohol Level: | 13% |

For additional information, visit our website at www.redbicycleette.com.

