



The Source Our debut Meritage, this offering was harvested from the Saint Hilaire Vineyard, situated in the alluvial plain of the Salinas River Valley just east of Templeton, California.

The Vineyard The site has warm summer days moderated by cooling breezes from the Templeton Gap and cool nights. The vineyard's Cabernet Sauvignon yields rich, deep wines, and the vineyard's Merlot was included at 33% to round out the wine and provide for smoother tannins on the palette.

Production The fruit was hand harvested, gently crushed and destemmed, and allowed a cold soak for up to two days to enhance extraction of color and flavors before fermentation. The must was inoculated with yeast and was punched down by hand three times a day during fermentation. After ten days of fermentation, the wine was pressed off to small oak barrels and allowed to finish fermentation and settle in the barrels.

Aging The wine was aged in 40% new French oak barrels. Malolactic fermentation occurred in the barrel. The wine was racked as needed to allow for mild aeration and natural clarification. Total time in barrels was 22 months.

Finishing Panels of blends were evaluated, and the wine was blended in July of 2006. The wine was bottled the same month and was not filtered or fined.

Vineyard	Saint Hilaire	Harvest Date	September, 2004
Appellation	Paso Robles	Production	174 cases
Blend	67% Cabernet Sauvignon	Alcohol	13.4%
	33% Merlot		

Evaluation Dark, richly structured with smoky hints of raspberry, cassis and vanilla.