

Santiago Canyon Winery

2008 M^elange Rouge

Bordeaux Style Red Blend

Napa Valley, California

Vineyards: JT's Signature M^elange Rouge come from three vineyards in Napa. Our Merlot grapes come from the Suscol Ranch Vineyard in the Jamieson Canyon, located in the southeastern edge of the Carneros AVA in Napa Valley. Our Cabernet grapes come from the Leonardini Family's White Hall Winery vineyards in Rutherford. And our Petit Verdot grapes comes from the Trinchero Family Vineyards located in St. Helena. The vines are all head trained and hand pruned in the old-world style. The vines from all three vineyards yield only two tons per acre and the resulting blended wine shows the wonderful complexity of classic Napa Valley Bordeaux grapes.

Vintage: The exemplary 2008 growing season commenced with a dry, mild winter and unusually warm spring, which prompted early bud-break and bloom. The summer was consistently mild, which enabled our modest crop of small-clustered Napa Valley Merlot grapes to ripen slowly and evenly, developing rich, distinctive varietal flavors. Warm temperatures in early September, followed by classic California Indian Summer weather, allowed us to harvest our Merlot fruit at optimum sugar and acid balance and phenolics maturity on October 15th.

Winemaking: We cold-soaked our grapes for seven days at 34 degrees and fermented the wine for 7-10 days with extended maceration in small batches to carefully control temperature and enhance flavour. Late harvest fermentations can be challenging to complete, so we fermented the wine in a small batches to control temperatures. Once primary fermentation was complete we transferred the wine to smaller Hungarian oak barrels for malolactic fermentation and nine months of aging. **Technical Data:** Alcohol 14.5%, pH 3.75, TA .71g/100ml, yeast strains BDX and BM45, 100% malolactic. 53% Merlot, 27% Cabernet Sauvignon, 20% Petit Verdot.

Tasting Notes: From these world renown Napa Valley holdings you can taste the deep and complex flavors of these magnificent Napa Valley grapes and recognize that this wine is very special. Our M^elange Rouge touches the palate with rich forward aromas of fresh raspberry, and black cherry, with notes of chocolate and a lingering finish of cassis, vanilla and tobacco. The mouthfeel is bold yet very refined, well integrated and balanced with rich fruit, firm tannins and perfect aging in 50% new French and Hungarian oak barrels. A great food wine, our M^elange Rouge pairs well with Filet Mignon, lamb, New York Strip, red pasta dishes, and barbecued turkey or chicken. Enjoy now, or cellar for up to five years. We hope you enjoy this wine as much as we enjoyed making it – *Jon Theurich "JT"*