



2008 2:30 A.M. MERLOT

STEVE BORRA'S GILL CREEK RANCH

At 2:30 in the morning, Steve Borra gets up and hops on his tractor to protect his highest quality Merlot against frost and mildew. These Merlot grapes are selected from vines growing just north of the town of Lockeford, along the Mokelumne River, east of Lodi. Only 118 cases are made of this naturally fermented, barrel-aged, hand-crafted wine, bottled unfinned and unfiltered.

Steve Borra is a time-honored, traditional Italian winegrape-grower, using modern-day advances to nurture his vines. Each vineyard block is harvested only when perfectly ripe, with lots vinified separately, leveraging the latest in high-end winemaking techniques.

Tasting Notes

Our full-bodied, middle-of-the-night Merlot turns in a decidedly food-loving performance with a generous helping of red bell pepper and cedar scents along with cherry, red apple, black pepper and a swipe of pencil lead. Act I opens with rounded up-front sweet raspberry/sour cherry fruit flavors, supported by tart red apple skin from upstage. All transition through well-integrated bell pepper in Act II, before the curtain drops ever so gently on tobacco and a hint of Eucalyptus. An excellent partner with something romantic, like sautéed duck breasts with smoked tomato sauce.

Statistics

Appellation:	Clements Hills, Lodi (Gill Creek Ranch)
Blend:	100% Merlot
Harvested:	October 2008
Bottled:	August 31, 2010
Alcohol:	14.9%
pH:	3.67
TA:	6.1 g/L
Cases Produced:	118