



WINE The 2002 A to Z Claret is crafted from three different varietals (65% Merlot, 25% Cabernet Sauvignon and 10% Cabernet Franc) selected and blended by A to Z and bottled in late April, 2004. A variety of Merlot, Cabernet Sauvignon and Cabernet Franc clones and different styles of winemaking were used in this multidimensional blend. Aged in 100% French Oak (75% new) for 18 months, the wine is a great example of the 2002 vintage in Southern Oregon and a strong indication of the potential from a new region flourishing with interesting vineyards. Bottled exclusively in screwtop bottles, 1,100

750 ml bottle cases were made.

TASTING NOTES Super dark opaque royal color.

A compelling nose of cassis, graphite, truffles, blackberries, smoke, minerals and tar rises from the glass immediately. Exotic spices, toasty oak, violets and raspberries lend complexity and depth to the aromatics. The attack mirrors the aromatics with concentrated ripe, lush fruit followed in the mid-palate by ripe tannins and finishes with flavors of fruit and earth that stain the palate with their persistence and power. The wine is a new classic that showcases the power, succulence and potential of the 2002 vintage in Southern Oregon



**OREGON
WINE NEGOÇIANTS**

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WINERY Founded in 2001 by four friends from two families, Cheryl Francis, Sam Tannahill and Bill and Deb Hatcher. As a négoçiant, A to Z specializes in blending wines that achieve richness, harmony and complexity and express the essence of Oregon through each varietal.

VINEYARD The 2002

A to Z Claret is sourced from some of the finest vineyards and estates in the new frontier of Oregon's wine industry, the Rogue Valley. The vineyards of the Rogue Valley are grown mostly on southeast to southwest facing slopes in soils ranging from rocky clay to sedimentary soils to serpentine soils. The long hot days and cool nights of Southern Oregon allow Bordeaux and Rhone varieties to ripen fully and beautifully.

VINTAGE The 2002 vintage was blessed with a faultless growing season that carried into a beautiful harvest. The fine weather at harvest not only allowed the grapes to be picked when they achieved a brilliant amount of sugar but also when the flavors and tannins had become truly physiologically ripe. Healthy, concentrated, and thick-skinned, the clusters were incredible. All over Oregon the 2002 vintage was near perfect and will certainly be remembered as one of the best in the history of this relatively new area of Oregon viticulture.