

**WINE RECOMMENDATION**

---

**Silver Stone Wines****2004 Merlot  
(Central Coast)**

Winemaker Dan Kleck's first Merlot ever under his own Silver Stone label does not have any problem with color extraction; this one is as dark as night, which give promise that it might follow through on the nose and palate. And it does! Thank goodness for truth in advertising. A certain level of toast is evident in the nose, from 24 months of aging in French and American oak, but the deep, dark red and black fruit aromatics can be coaxed out of the glass; stay with it and more nuances are revealed with time.

No wimp in the mouth either, this is robust and lusty Merlot, rich and full bodied as it was meant to be. From Alamo Creek Vineyard in southern San Luis Obispo County, the cool but rocky soils yielded small clusters and tiny berries. In the mouth, the results are intensely concentrated black cherry and red plum fruit flavors that are so dense they literally coat the mouth. Ready to be enjoyed now (decanting is recommended) with hearty meat dishes, it could certainly age for another five years.

Reviewed May 28, 2007 by [Dennis Schaefer](#).

---

**THE WINE**

**Winery:** [Silver Stone Wines](#)

**Vintage:** 2004

**Wine:** Merlot

**Appellation:** [Central Coast](#)

**Grape:** Merlot

**Price:** \$37.00

**THE REVIEWER****Dennis Schaefer**

Dennis Schaefer has been tasting and writing about wine for over 30 years, propelled by a continuing curiosity and burgeoning enthusiasm for discovering what's in the bottle. Blessed with catholic tastes, he enjoys everything from the obvious to the sublime. A

major requirement is that the vineyard, winery and winemaker consistently perform well and fulfill their potential. Balance, concentration and complexity are key to the tasting experience but, in the end, the purpose of wine is simply to give pleasure.