



**2005 Merlot
Technical Information**

Harvest Date:	September 24 to October 10
Varietal Composition:	93 percent Merlot 6 percent Cabernet Sauvignon 1 percent Petit Verdot
Appellation:	Napa Valley
Vineyards:	65 percent Mt. George Vineyard 17 percent Stags Leap vineyard 18 percent selected Napa Valley vineyards
Release Date:	January 2009

Vintage Notes: A wet beginning to the year and continued rainfall well into spring delayed bloom and fruit set. Cool weather throughout summer into September lead to concern about ripening the larger than normal crop. Fog lingered where warm weather would typically prevail to ripen grapes. Though later than normal, warm days arrived to start harvest in earnest.

Winemaking Notes: After harvesting the grapes at an average brix of 25.3, the must was fermented in stainless tanks at 85 F. The wine was drained and pressed off the skins after 21 days. Completing malolactic fermentation in barrel, the wine was then racked and placed back in barrel to age for 16 months. Oak profile during aging was 37% new oak, of which 84% was French oak and 16% American oak. Overall barrel aging profile, old and new oak, 80% French oak and 20% American oak.

Analysis: Alcohol, 14.7%; titratable acidity, 5.42 grams per liter; pH, 3.63; volatile acidity, 0.62 grams per liter; residual sugar, dry.

Tasting Notes: Aromas of earth, dried herbs and cherry. On the palate, medium body, lush fruit flavors and balanced acidity with a long finish that has a tingle and a tang and starts the evening with a bang.

Suggested Retail Price: \$32.00