



## W I N E N O T E S

Meritage Red Wine  
Oakville Napa Valley  
2005

### • G R A P E S O U R C I N G •

Napa Valley is flanked by a series of extinct volcanic peaks starting at Mt. Veeder and running north to Mt. St. Helena, with volcanic activity still seen today in our famous hot springs and geothermal vents. Millions of years ago when the volcanoes were active, eruptions distributed minerals and ash far and wide, contributing to the uniqueness of Napa Valley wines. In Napa's celebrated Oakville appellation, both well-drained benchlands and alluvial beds provide soils that nurture yet challenge vines to produce grapes of character and personality, with deep colors and dense flavors. Our inaugural release captures these special characteristics that have contributed to the Oakville district's heralded wine-producing status.

*Grape Sourcing: 88% Oakville; 12% North Coast (primarily Mendocino) and other California appellations*

### • V I N T A G E •

The 2005 Napa Valley growing season was marked by cool weather, leading to fears that the grapes wouldn't ripen to full maturity. These fears did not play out however. Very warm weather in September and October ripened the grapes to exceptional dark color and full maturation. Harvest came much later than usual in 2005, with many growers waiting until November to pick. The large crop size came in heavy, and all at once. The harvest ended up being both large in quantity and of extremely high quality.

*Technical Information: 14.7% Alcohol, .52% TA, 3.81% PH, .02% RS*

### • W I N E M A K I N G •

The wine was aged in a combination of new and used French oak barrels for 18 months. All five classic Meritage grape varieties were included in the blend: the Merlot for the foundation of the blend with ripeness and balanced fruit flavors; Cabernet for power and firmness of structure; Malbec for rich, lush texture; Petit Verdot for deep color and dark fruit flavors; Cabernet Franc for fragrant floral aromas and finesse.

*Varietal blend: 77% Merlot; 17% Cabernet Sauvignon ; 3% Malbec ; 1.5% Petit Verdot, 1.5% Cabernet Franc*

### • W I N E M A K E R N O T E S •

Axis Cellars 2005 Meritage captures the characteristics that have made the Oakville appellation one of Napa Valley's most celebrated growing areas. A meticulously crafted wine that will age gracefully for 3-5 years in the cellars, it offers immediate gratification for those who wish to drink it upon release. The wine displays ripe tannins and classic Napa power, while still displaying restraint and balance of a good Bordeaux. Aromas of ripe plum and wild berries are balanced by a toasty, elegant structure and firm finish.

### A B O U T A X I S C E L L A R S

Who are we? We're a wine marketer & a winemaker, still crazy about wine after all these years. We work as négociants to uncover some of the best wines from across the best vineyards in California's North Coast.