



2005
MERLOT

GRAPE SOURCING

Grapes for our 2005 Merlot were selected from among the best coastal growing regions in California, mainly from Central Coast, Sonoma County, and Lodi appellations. In these areas, warm sunny days provide optimum grape ripening, while Pacific Ocean fog create cool nights and maintain the acidity in the grapes, resulting in a balanced Merlot full of flavor.

Appellation: 36% Central Coast, 24% Sonoma County, 22% Lodi, 8% California

VINTAGE

2005 started off with an unusually cold and wet winter, but a heat spell in March started off the growing season early. The rains continued sporadically through June and summer was unseasonable cool, leading to fears that the grapes wouldn't ripen completely. Those fears didn't play out. As the summer came to a close, temperatures heated up, allowing the grapes to ripen to full flavor and complexity while retaining high levels of acidity.

Wine analysis: 0.55% total acid, 3.64% pH, .3% residual sugar, and 13.7% alcohol, by volume

WINEMAKING

After harvest, the fruit was handled gently and fermented in stainless steel to preserve the fully fruit flavors in the grapes. After the blend, a portion of the blend was oak aged to add subtle toast and vanilla accents. Cabernet Sauvignon provides structure and richness to the blend, along with additional rich dark fruit flavors and a touch of spiciness.

Varietal blend: 77% Merlot, 22% Cabernet Sauvignon, 2% Other Red

SOMMELIER NOTES

Our Merlot is a rich garnet color, with flavors of black cherries, plums, and figs, with a soft, smooth finish. With its crisp acidity and ripe fruit flavors, this wine is an easy match with a wide range of main courses, including meats, pasta and vegetarian dishes.