

California: Classic Wines of California | 800-692-5780
National: Napa Ridge Marketing Division | 877-265-4050



MERLOT

WINE PROFILE:

Vintage: 2005

Vineyard Sources: Santa Barbara County; Santa Ynez Valley AVA

Fermentation: Temperature controlled stainless steel with 3x daily pumpovers for 9 days.

Harvested: October, 2005

Varietal Composition: 100% Merlot

TASTING NOTES:

We were able to secure an entirely new source for our Merlot beginning with this superb vintage. The vines grow in deep, impoverished riverbed soils with excellent drainage and low fertility. This results in modest crop levels and high quality potential. The micro-climate likewise favors exemplary quality with cool, often foggy mornings and warm, sunny afternoons moderated by fresh ocean breezes. In 2005 the grapes were hand harvested in two lots representing two clones: #181 and #3. Following fermentation the wine was aged for seven months in medium-plus toasted French oak. This is a rich, dark, 100% Merlot with abundant black cherry, blackberry and kirsch aromas and flavors. It is well structured with fine fruit and oak tannins, yet smooth, supple and balanced. This savory Merlot can be enjoyed now or aged for 3-5 years in the bottle. DRG 9/06

TECHNICAL DATA:

Alcohol: 13.9%

pH: 3.48

Total Acidity: .59

Release date: October, 2006

UPC: 760919121417



THE TASTE OF SANTA BARBARA