



## 2005 Merlot

Varietal Percentage: *100% Merlot*

Age of vines and soil type: *11-20 year old vines planted in deep volcanic soils at a 2000' elevation*

Date picked: *9/25/05*

Average harvest sugar: *24.5 degrees Brix*

Average fermentation time/Temperature Range: *9 days, 62 -93 F*

Fermentation container/maceration: *Open fermentation in small containers, punched down twice a day.*

Analysis at bottling

Alcohol:	pH:	TA:	VA:	R.S.:
<i>14.2%</i>	<i>3.58</i>	<i>6.20</i>	<i>0.052</i>	<i>Dry</i>

Length/type of aging: *22 months in 60 gal Oak barrels: 5% new American, 40% new French, 50% 2 year old French and 5% 2-4 yr old American.*

Bottled: *June 2006*

Approximate life-span under proper cellar conditions: *15+ years*

Number of cases produced: *292*

Winemaker: *Andrew T. Schweiger*

Vintage and Winemaker's notes: *The 2005 season was an ideal harvest...never too hot and even consistent temperatures. This allowed us to bring in the fruit at just the right moment, resulting in a full complex Merlot. With the 2005 vintage, we continue our unique tradition of crafting 100% Merlot. The aroma is full of mixed berries and black cherry, with hints of cocoa, cedar, and hazelnut. On the mouth, vibrant fruit shows off a richly layered mid-palate and lingering black fruit finish.*

