

2005 Family Reserve Merlot, Oakville Estate, Napa Valley

This wine begins with a beautiful arrangement of bright bing cherry, raspberry jam, hints of allspice, slight graphite and sweet barrel aromas. As is typical for Oakville's Bordeaux varietals, this "Cab-like" Merlot shows the area's forward power and flavor balance. The flavor profile is an adventure into bright, ripe black cherry, red fruit preserves and youthful, slightly dusty tannin. The acidity pushes the length for over a memorable minute. This wine will drink well now through 2019.



In The Vineyard

Our estate vineyard is located in the center of Oakville, just off the Oakville Crossroad. The vines are planted on a 7 X 12 foot pattern in a silty clay soil type and are head-trained and cane pruned. This training plays a vital role in producing a smaller cluster and berry for better color and overall concentration in the wine. The grapes were carefully hand picked and selectively fruit sorted on October 25th at 24.1 degrees brix.

In The Cellar

Fruit was carefully hand harvested, whole berry destemmed and fermented in tank. After 24 days on its skins the must was gently pressed as not to over extract aggressive tannin. Barrel aged for 22 months in 50% new oak. Indigenous malolactic bacteria were employed during its secondary fermentation.

Bottling

100% Merlot

14.3% Alcohol, 0.75 g/100mL Titratable Acidity and 3.4 pH

Bottled August 28th, 2007, unfined and unfiltered

300 Cases produced