

FREEMARK ABBEY



NAPA VALLEY

2005 MERLOT

Napa Valley, California

DIRECTOR OF WINEMAKING— Ted Edwards

ASSISTANT WINEMAKER— Brian Kosi

WINE PROFILE

This wine is dark, ruby-garnet in color, with aromas of Bing cherry, plum and blueberry and hints of dark chocolate and baking spices. On the palate, there are wonderful rich flavors of plum, black cherry, raspberry, black tea and mint. Well-integrated oak leads to a rich and silky texture with generous tannins. The 2005 Merlot finishes with cherry, cocoa, cedar and spice, providing a long and elegant finish.

PRIMARY VINEYARDS

Red Barn Ranch — Rutherford (55%)

Located in the heart of the Rutherford appellation, this vineyard is a mosaic of creek beds. The Napa River and Conn Creek have traversed through this vineyard in history past, leaving gravelly loams and ancient creek beds. The fruit is soft, with cherry, plum, rhubarb and arugula.

Stage Coach Vineyard — Atlas Peak (22%)

Stage Coach Vineyard is located in the north east of Napa, a new region that is yielding fantastic fruit. The Merlot grapes ripen very evenly, yielding great dark cherry depth.

Bosché — Rutherford Bench (12%)

Located west of Hwy. 29, on the famed Rutherford Bench, The Bosché vineyard has very deep gravelly soils. A seasonal creek crosses the vineyard, which causes the water table to be high in the spring, and provides water and nutrients for new shoot growth. As veraison approaches, the water table drops, stressing the vines and intensifying the dark velvety fruit flavors.

GROWING SEASON NOTES

“Hang time” is the buzzword for grapes from this vineyard in 2005. Sugars climbed steadily until August 31st, and then stalled for the first two weeks of September. We didn’t mind—we were looking for a slow ripening period that would give the vines plenty of time to develop the fruit component and soften the acidity. It all started in earnest on September 27th and finished October 17th...a relatively late harvest for Merlot, but our patience was nicely rewarded.

STATISTICS				
COMPOSITION	FERMENTATION	ALCOHOL	PH	AGING
84% Merlot 14% Cabernet Sauvignon 2% Petite Sirah	Open-top stainless steel fermenters at 72° - 87°F for 8 to 11 days with 6 to 8 days skin contact.	14.9%	3.50	Barrels: French and American oak Cooperage: World Cooperage, Barrel Associates, Magrenen and Budepeti Kada 30% new wood Age in barrels: 12 - 14 months
BOTTLING DATE		HARVEST DATES & SUGAR		
May 2007		Harvested on 9/27/05 to 10/17/05 at 23.1-26.6°Brix	ACID	CASES PRODUCED
AGE OF VINES & SOIL TYPE		LIFE SPAN IN PROPER CELLAR		
9 to 16 years; well-drained loam formed by alluvial deposits.		8 - 10 years (Stored undisturbed horizontally in a dark, cool place. Maintained at a constant temperature of 55°F.)		