

2005 Merlot

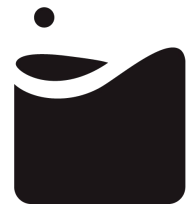
The 2005 vintage offered us the perfect conditions for the style of wine we strive to make. The long, cool season allowed us to ripen our fruit without excessive sugar, which allowed us to keep our final alcohol below 14%. This is the style of wine I love to make: subtle flavors with many layers of nuanced complexity. Cherry, raspberry, cocoa, and espresso. Bright acid supports all of these flavors and the omnipresent Bell Mountain spicy character, which I can always identify as our own *terroir* backs it up. There is plenty of soft, ripe tannin to carry it through to a long finish.

Profile

Appellation	Alexander Valley
Harvest	9-26 through 10-25-2005
Cooperage	100% French; 70% new
Blend	95% Merlot; 5% Cabernet Sauvignon
Alcohol	13.9%
Brix	24.3
pH	3.8
Total Acidity	0.59 g/100ml
Bottling	8-22-07
Production	175 cases

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Medlock Ames