



2005 MERLOT DRY CREEK VALLEY

GRAPES 78% Merlot, 9% Cabernet Franc
7% Cabernet Sauvignon, 6% Malbec

APPELLATION Dry Creek Valley

HARVEST October 3 – 25, 2005

FERMENTATION Fermented 20 days at 83°F

BARREL AGING 19 months in French and
American oak, 49% new oak

ALCOHOL 13.5%

TOTAL ACIDITY 0.55

PH 3.68

RESIDUAL SUGAR Dry



“HIGHLY RECOMMENDED”

California Grapevine

GOLD MEDAL

Critics Challenge International Wine Comp.

WINEMAKER COMMENTS

This beautiful Dry Creek Valley Merlot begins with ripe blackberry and currant aromas with a trace of vanilla. On the palate, a broad and expansive tapestry of flavors reveals black cherry, cassis, and dark chocolate, layered with chewy tannins. The finish remains textured and rich, but has a softer edge that expresses tremendous length and balance. For most folks, Merlot is “persona non-grata,” however, don’t overlook this gem – this truly is a Merlot for Cabernet lovers!



POST OFFICE BOX T
3770 LAMBERT BRIDGE RD
HEALDSBURG, CA 95448

TELEPHONE 707.433.1000
FACSIMILE 707.433.5329
WWW.DRYCREEKVINEYARD.COM