

2005 Meritage

Red Table Wine

Release Date: 09-01-07 Alcohol: 14.0%

Residual Sugar: 0.0 Acidity: 0.67, pH 3.40

Tasting Notes: At once both elegant and concentrated, this rich, lush wine is powerful and thought-provoking. Sweet, farm-fresh raspberries are enveloped by dark, brooding plum as you swirl the glass. The virtues of juicy, late summer fruits are sinfully woven with hedonistic, earthy blackberries as it fills your mouth. All of these forces elegantly and decisively find harmony in the luscious finale.

Winemaker's Notes: It is great fun to blend this wine, given all of the vastly different lots of wine available from this great vintage. The individual wines were kept separate in barrels until May of 2007, with the Cabernet in all new French oak. Looking again for a combination of finesse and power, at that time I blended the best of the best, ending with 60 % Cabernet Sauvignon from Champoux Vineyard, 20 % Merlot from Milbrant's Katherine Leone Vineyard, 15% Cabernet Franc from Champoux Vineyard, and, for the first time, 5% Cabernet Franc from our Estate Vineyard. The blend was put into new French oak barrels until bottling in July of 2007. 400 cases made.

89 The Wine Advocate, Issue 177. The 2005 Meritage RTW includes 60% Champoux Vineyard Cabernet Sauvignon, 20% Merlot and 20% Cabernet Franc coming from the winery's estate. The wine spent 24 months in 100% new French Oak. Aromas of *pain grille*, pencil lead, spice box, cassis and black currants lead to a smooth-textured wine with good concentration and depth. A bit more sweetness of fruit would have led to an outstanding score. 6/30/08