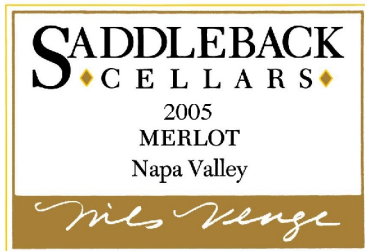




# SADDLEBACK CELLARS



## 2005 MERLOT



ESTATE GROWN AND BOTTLED BY VENGE VINEYARDS  
OAKVILLE, CA - ALC 15% BY VOL - CONTAINS SULFITES

Appellation:	Napa Valley
Varietals:	100% Merlot
Ageing and Cooperage:	18 months in 50% new French, American, and AO/FO hybrid barrels
Alcohol:	14.2%
Bottled:	June 2nd, 2007
Released:	August 1st, 2009
Cases Produced:	659 cases
Retail Price:	\$36.00

The Merlot was sourced from grapes grown from our Oakville estate, where we have one and one-half acres planted, and blended with our Napa Corktree Vineyard. This was the final vintage using Corktree fruit before the vineyard was sold to Duckhorn Vineyards post harvest. We feel this wine is a classic style worthy of distinction as a blend from the best of Napa Valley vineyard sites.

### HARVEST:

We handpicked 8.956 tons of Merlot from October 5<sup>th</sup>-October 22<sup>nd</sup>, 2005.

Sugar: 24.8 Brix

Acidity: 0.65 g/100ml

pH: 3.5 units

### FERMENTATION AND AGEING:

After the grapes were put through the crusher/de-stemmer, the must was inoculated with cultured Montrachet yeast. Fermented at an average of 85 degrees Fahrenheit, the sugar to alcohol conversion was completed within eight days in stainless steel tanks. The must was pumped over at least three times daily to enhance color, flavor and tannin extraction from the skins. After two rackings the wine was transferred to hybrid American/French oak barrels, 40% new oak with 60% second fill. The wine underwent its own malolactic conversion in the barrel over an 18 month ageing period.

### CHARACTERISTICS:

A hedonist's dream! This delicious, concentrated wine has aromas of black currants, ripe plums, dark cherry licorice, and cocoa. It has a silky full bodied entry on the palate, with tamed/controlled tannins, plenty of sweet oak, and a luxuriously long finish. With proper storage, this wine will age admirably for ten years, however, we feel it is drinkable now. Great with a juicy T-bone steak.

### REVIEWS:

"The 2005 Merlot is fruity, fresh, lively, elegant, and Bordeaux-like."-*Robert Parker's The Wine Advocate*

"The pleasant, dark ruby-colored 2005 Merlot exhibits berry fruits, herbs, abundant oak, and a hint of charcoal." -*Robert Parker's The Wine Advocate*



*Milo Venge*



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