

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

MERLOT
Spring Mountain District
2005

Harvest Date:	October 3rd, 5th, & 25th, 2005
Grape Source:	Spring Mountain District (Spring Mountain, York Creek and Barnett Vineyards)
Blend:	96% Merlot, 4% Cabernet Franc
Aging:	18 months in French Oak Barrels 50% new and 50% once used
Alcohol:	14.7%
Total Production:	580 Cases
Release Date:	September 2007
Winemaker:	David Tate

Vintage Notes: The 2005 vintage was an average year for bud break, followed by warm temperatures through the summer which continued into fall uninterrupted. This long drawn out fall allowed the selection of the different Merlot blocks at their peak physiologically ripe point. . The Spring Mountain fruit worked through these heat spikes and gained rich fruit flavor maturation.

Winemaker Notes: This Merlot is a blend of Merlots from our Estate and from neighboring York Creek and Spring Mountain Vineyards. A majority of grapes for this wine came from mountain terraced vines planted meter by meter that are head trained. This decreases the yield per vine and increases the competition between them resulting in more concentrated flavors. This wine was aged for 18 months in small French oak barrels with 50% new and blended with some Cabernet Franc.

Tasting Notes: The wine exhibits a full purple color exhibiting aromas of bright plum and white chocolate. This is complemented by plenty of cardamom spice and clove. The palate is medium to full in body, typical to form for quality merlot, with deeper pomegranate fruit and anise. The tannins are round, full, and balanced with the natural acidity. The finish is lingering and of sweet black licorice. This wine will only continue to improve over the next 5-7 years.