



## 2003 PAHLMeyer MERLOT

### TECHNICAL NOTES:

<b>Release Date:</b>	February 1, 2006	<b>Bottled:</b>	August 26, 2005
<b>Suggested Retail:</b>	\$90 per bottle	<b>Alcohol:</b>	15.1%
<b>Winemaker:</b>	Erin Green	<b>PH:</b>	3.75
<b>Harvest dates:</b>	Sept. 17 to Oct. 14, 2003	<b>Total Acidity:</b>	0.536
<b>Composition:</b>	97% Merlot, 3% Cabernet Sauvignon	<b>Crushing Regime:</b>	100% de-stemmed
<b>Vineyard</b>		<b>Prefermentation</b>	
<b>Composition:</b>	Waters Ranch, Caldwell, Rancho Chimiles, Stagecoach	<b>Maceration:</b>	4-5 days cold soak, depending upon flavor extraction
		<b>Fermentation:</b>	100% Wild, Native Yeast

### IN THE PRESS:

In the December, 2005, issue of the Wine Advocate, Robert Parker noted:

*... The 2003 Merlot is one of the top three or four Merlots in California. A huge nose of melted chocolate, roasted coffee, black cherry, and charcoal jumps from the glass of this full-bodied, opulent, sexy Merlot. It is a delicious, savory, heady wine to drink over the next 7-8 years.*

In the May/June, 2005, issue of the International Wine Cellar, Steven Tanzer noted:

*... Full ruby. Tarry aromas of blackberry, licorice pastille and menthol. Dense but juicy, with medicinal flavors of blue and black fruits, menthol, mint and licorice. Not especially sweet or fleshy, but avoids obvious flavors of dehydration. Still, this could use a bit more vibrancy. Finishes with substantial, building tannins.*

In the June 15, 2006, issue of the Wine Spectator, James Laube noted:

*... Appealing for its broad display of fruitiness, with cherry cola, cherry candy and black cherry fruit that's well-centered, turning supple at midpalate yet firming up on the finish.*

### AVAILABILITY

The Pahlmeyer 2003 Merlot will be available beginning February 1, 2006 through our network of fine restaurants and retail merchants around the world. For further information, please visit us at [www.pahlmeyer.com](http://www.pahlmeyer.com).