



2004 PAHLMAYER MERLOT

TECHNICAL NOTES:

Release Date:	February 1, 2007	Bottled:	May 8, 2006
Suggested Retail:	\$90 per bottle	Alcohol:	15.2%
Winemaker:	Erin Green	PH:	3.75
Harvest dates:	Sept. 9 to Oct. 12, 2004	Total Acidity:	0.577
Composition:	87% Merlot, 13% Cabernet Sauvignon	Crushing Regime:	100% de-stemmed
Primary Vineyard		Pre-fermentation	
Composition:	Waters Ranch, Farella, Lynch Valley, Caldwell, Rancho Chimiles	Maceration:	4-5 days cold soak, based on flavor extraction
		Fermentation:	100% Wild, Native Yeast

WINEMAKER NOTES:

The grapes were given a five-day cold soak before fermentation, fermented on their own natural yeast, and aged nineteen months in French oak barrels. The wine was bottled with neither fining nor filtration on May 8, 2006.

AVAILABILITY:

The Pahlmeyer 2004 Merlot will be available beginning February 1, 2007 directly from the winery or through our network of fine restaurants and retail merchants around the world. For further information, please visit us at www.pahlmeyer.com.

RATINGS:

Robert Parker, Wine Advocate #168: Pahlmeyer has consistently produced one of the finest, most ageworthy Merlots in California. Their 2004 Merlot (a blend of 87.5% Merlot and 12.5% Cabernet Sauvignon) exhibits a soft, fleshy, up-front, charming bouquet of chocolate, berry fruit, and roasted herbs. Round, front-end loaded, and seductive, it should be enjoyed over the next 7-8 years. **90 points**

Stephen Tanzer, International Wine Cellar, May/June 2007: Bright ruby-red. Subtly complex nose melds blueberry, cassis, tar, licorice, wild spices and minerals. Intense berry flavors are firm by lively acidity. Not yet especially nuanced but this one boasts a lovely tight core of fruit and appears to be built to age. Finishes firmly tannic, with strong fruit. **91 points**

Wine Spectator, May 15, 2007: Shows seductive aromas of rich currant, with mocha and espresso bean oak. Deep, complex, intense and concentrated. The long, full, persistent finish has firm, ripe tannins and lays the fruit and oak out in spades. (JL) **92 points**

Connoisseur's Guide to California Wine, Volume 31, Issue 9, July 2007: While exaggerated ripeness has lately become the bane of too many wines, this highly ripened and downright opulent wine handles its alcohols with great aplomb and delivers layer upon layer of sweet and succulent ripe-cherry fruit, cocoa and lovely, creme brulee oak. It is full, fleshy and very well-balanced with an inviting sense of plushness backed up by perfectly integrated tannins, and its scant suggestion of finishing heat is made moot by its extraordinarily long fruit. Its show-stopping richness will no doubt invite early drinking, but its structure and depth signal great things ahead. **95 points**