



## 2005 PAHLMAYER MERLOT

### TECHNICAL NOTES:

<b>Release Date:</b>	February 1, 2008	<b>Bottled:</b>	April 16, 2007
<b>Suggested Retail:</b>	\$90 per bottle	<b>Alcohol:</b>	15.2%
<b>Winemaker:</b>	Erin Green	<b>PH:</b>	3.66
<b>Harvest dates:</b>	Sept. 29 to Oct. 10, 2005	<b>Total Acidity:</b>	0.601
<b>Composition:</b>	89% Merlot, 11% Cabernet Sauvignon	<b>Crushing Regime:</b>	100% de-stemmed
<b>Primary Vineyard</b>		<b>Pre-fermentation</b>	
<b>Composition:</b>	Waters Ranch, Las Amigas, Caldwell, Rancho Chimiles, Farella	<b>Maceration:</b>	4-5 days cold soak, based on flavor extraction
		<b>Fermentation:</b>	100% Wild, Native Yeast

### WINEMAKING 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 April 16, 2007.

### RATINGS:

**Robert Parker, Wine Advocate #174:** The 2005 Merlot is looking sensational, and far better than I thought last year. There are 3,000 cases of this wine, which is aged in 85% new Taransaud barrels. Blended with 11% Cabernet Sauvignon, the wine reveals distinctive black cherry and berry notes intermixed with chocolate, mocha, caramel, and scorched earth. The wine is full-bodied, fleshy, but has underlying acidity and a long, layered finish. This wine can be drunk now or cellared for another 15+ years. **94 points**

**Stephen Tanzer, International Wine Cellar, May/June 2007:** Bright ruby. Black raspberry, blueberry and licorice on the nose, lifted by peppery spices. Enters the mouth suave and sweet, with more energy than the 2004. At once seamless and bright, with noteworthy density and lovely lingering sweet fruits and spices. Winemaker Erin Green noted that the team did a lot of crop thinning. **91-93 points**

**Wine Spectator, June 15, 2008:** Deeply structured and brooding, with smoky black currant and mineral aromas and firm but layered blackberry, cedar and Asian spice flavors that finish with chewy tannins. Best from 2009 through 2012. (TF) **89 points**

### AVAILABILITY:

The Pahlmeyer 2005 Merlot will be available beginning February 1, 2008 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](http://www.pahlmeyer.com).