

2005 Old Vine Meritage

With an average vine age of 28 years for the three varietals in the bottle, our Old Vine Meritage will bring you to new heights in your exploration of Southern Oregon Terroir.

Details

Grape Variety/Origination 55% Cabernet, 30% Merlot, 15% Cabernet Franc
30 year old vines, Applegate Valley

Growing Conditions: A cool wet spring preceded a hot summer. 2005 was a great year for Bordeaux blends. The milder vintage meant that we could use a rounder Cabernet as the majority, needing less Merlot.

Winemaker Comments: Old vines give our Meritage great depth and complexity, reminding one of the wines of Bordeaux. Our 2005 has Cabernet Sauvignon as the blend leader. The 2005 Cabernet was softer and rounder than previous years.

Tasting Comments: The 2005 is softer, rounder, and fruitier than the 2004, in line with our philosophy of working with the strengths of each vintage. Earth, dust, leather, and bramble slowly sift from the glass. Ample body and a nice plush feeling lead to a long finish. A great aging wine, but one that can be enjoyed over the course of the year.



Fermentation

Method: Fermented in tank & cold soaked
Length: 30 days
Temperature: 68-85F
Maloactic: Yes
Length of Barrel Aging: 24 months
Origin of Barrel: 100% French Oak

Technical Data

Alcohol: 14%
Brix: 24.5 B
pH: 3.58
Free So2 at Bottling: 30.4 ppm
Total Acidity (g/L): 6.0g/L



Awards

Silver – 2009 Newport Seafood & Wine Competition

Pricing

Wholesale Price \$

Suggested Retail \$

