



## 2005 MERITAGE DRY CREEK VALLEY

**GRAPES** 51% Merlot, 36% Cabernet Sauvignon, 6% Malbec, 4% Petit Verdot, 3% Cabernet Franc

**APPELLATION** Dry Creek Valley

**HARVEST** September 22 – November 1, 2005

**FERMENTATION** Fermented 20 days at 85°F

**BARREL AGING** 20 months in French and American oak

**ALCOHOL** 14.5%

**TOTAL ACIDITY** 0.59

**pH** 3.76

**RESIDUAL SUGAR** Dry



### 2003 Vintage

**90 Points, "ONE PUFF"**  
*Connoisseurs' Guide to California Wine*

**GOLD MEDAL, BEST OF CLASS**  
*Los Angeles Wine Competition*

**GOLD MEDAL**  
*San Francisco Chronicle Wine Competition*

**GOLD MEDAL**  
*New World International Wine Competition*

### WINEMAKER COMMENTS

The 2005 Meritage exhibits classic Bordeaux characters of bright cherry, chocolate, and a wonderful dried floral component. On the palate, each varietal adds layers of depth and richness creating a seamless experience. Blueberry, plum, cassis, and spicy black pepper flavors provide interest. The finish is framed by succulent tannins and excellent acidity that give the wine backbone and strength. An elegant and sophisticated experience from start to finish!



POST OFFICE BOX T  
3770 LAMBERT BRIDGE RD  
HEALDSBURG, CA 95448

TELEPHONE 707.433.1000  
FACSIMILE 707.433.5329  
WWW.DRYCREEKVINEYARD.COM