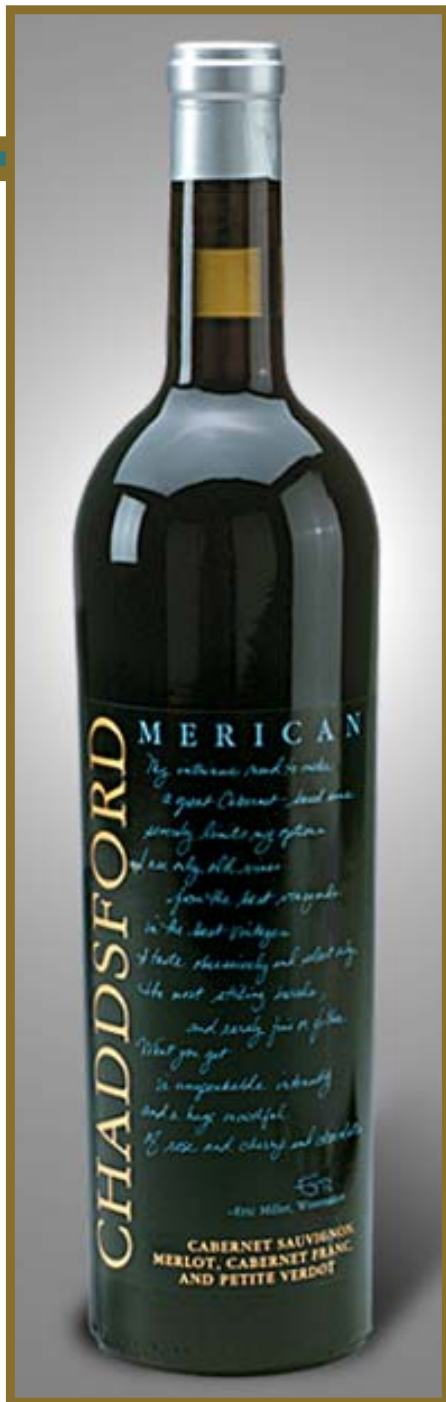


Merican



Vintage: 2005

Size of Lot: 601 cases

Components: 60% Cabernet Sauvignon from Miller Estate & Waltz Vineyards, 20% Merlot from Waltz, 15% Cabernet Franc from Miller Estate, 5% Petite Verdot from Flowing Springs.

Date Picked, Processed: October 5 - 21, 2005

Characteristics of Vintage: Simply put, the 2005 season was superb. We started the spring with a modest crop and very invigorated vines, then things got dry and we had to watch the vines suffer a bit. But as leaves began to wilt all the energy went into the fruit. In the final month we had perfect warm sunny days and cool dry nights (which allowed for extended hang-time), translating into intense flavors - something we have not seen for a couple of years. I am very very excited about the 2005s!

Fermentation Temperature: Peak at 85° F, Finished at 68° F.

Residual Sugar: 0.018%

Total Acidity: 0.67

Alcohol: 14.2%

pH: 3.62

Finishing: Eleven months in French Oak, 100% malolactic fermentation

Winemaker Notes: *A color of medium deep true red. The nose has an elegant mix of black plums, sweet vanillans, fragrant dry earth and hazelnut. This wine has a seamless integration of fine ripe tannins and a smooth medium body leading into flavors of cherry pie spiced with mace, black licorice and a whisp of wintergreen. This wine is in it's first peak plateau and showing a fine pedigree not unlike it's left bank Bordeaux brethren in a superb vintage.*

CHADDSFORD WINERY