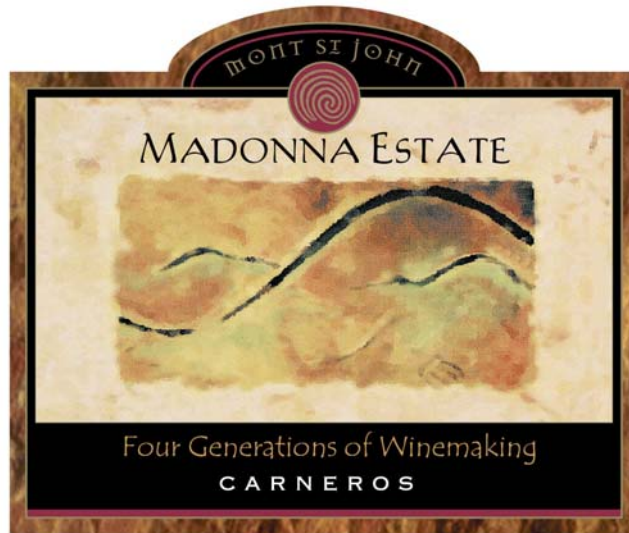


2005 MERLOT



WINE STATISTICS

COMPOSITION:	100% Merlot, 100% Organically Grown Grapes
APPELLATION:	100% Carneros, Napa Valley
HARVEST DATES:	September 5 th and September 24 th
SUGAR AT HARVEST:	23.8 degrees Brix
AGING/COOPERAGE:	100% barrel fermented, small French oak barrels
ALCOHOL:	% by volume
ACIDITY:	TA = .59g/100 ml; pH = 3.64
RELEASE DATE:	March 2008
WINERY RETAIL:	\$34.00

WINEMAKER'S NOTES

Our Merlot fruit was brought into the winery, de-stemmed, and the whole berry fermented for 10 days with Pasteur Red yeast. The fruit was punched down two times a day and pumped over three times daily until dryness. Upon completion of pressing, it was racked once and placed in small French oak barrels to age for 16 months. The wine was again racked three times during the barrel aging process. The 2005 Merlot has aromas of raspberry, green olive, toasty oak, and green tea. On the palate, a hint of spice is balanced by a richness of sweet toasty French oak, and ample, yet elegant tannin structure, and a lingering finish.

MADONNA ESTATE WINERY
5400 Old Sonoma Road, Napa, CA 94559

Phone: 707-255-8864
Fax: 707-257-2778

Toll Free: 1-888-724-2993
Web: madonnaestate.com