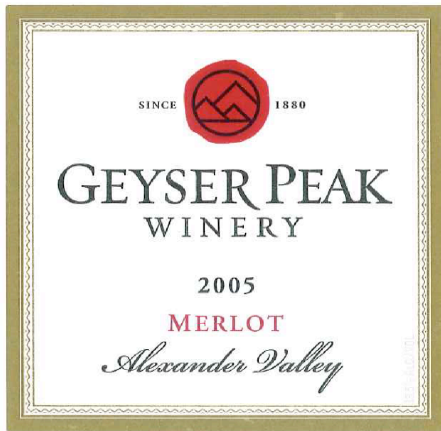


SINCE 1880



# GEYSER PEAK WINERY

## 2005 **MERLOT** *Alexander Valley*



*Founded in 1880, Geyser Peak Winery owns 120 acres of estate vineyards in Alexander Valley, a region supremely suited to growing red Bordeaux varieties. For this wine we source fruit from the central to southern regions of the valley where the cooling influence of the fog and coastal breezes have a dramatic effect on the climate*

**Wine Description:** True to its reputation this is a soft and fruity wine likeable for its soft tannins, pleasing cherry fruit and notes of mocha and plum in the bouquet. The round and polished mouthfeel sings with varietal raspberry and smoky oak making it a versatile food wine.

**Winemaker Notes:** The bright fruit flavors and supple tannins of this wine reflect its Alexander Valley origin. Traditional red Bordeaux varieties like Merlot do particularly well in this region, due to the warm daytime temperatures and cool, fog-covered nights and mornings. Following a three-day cold soak to extract the more subtle characteristics of this varietal, grapes were fermented in a combination of rotary and traditional upright fermenters under moderate temperatures for a relatively short six-day period. Restrained use of new oak cooperage allowed the wine's fruit-forward, quintessentially Alexander Valley character to shine through.  
– Mick Schroeter

### **APPELLATION**

ALEXANDER VALLEY

### **GRAPE VARIETY**

88% MERLOT

9% MALBEC

3% TRADITIONAL

BORDEAUX BLENDING

VARIETALS

### **STORAGE/TYPE**

40% FRENCH OAK

60% AMERICAN OAK

APPROXIMATELY 19%  
NEW OAK,  
80% ONE-, TWO- & THREE, YEAR  
OLD BARRELS

### **MATURATION TIME**

15 MONTHS

### **CASES PRODUCED**

21,000 CASES

### **BOTTLING INFORMATION**

BOTTLING:  
NOVEMBER 2007

RELEASED:  
MAY 2008

SUGGESTED  
RETAIL PRICE  
\$18

### **ANALYSIS**

ALCOHOL – 13.5%

pH – 3.63

T.A – 65.6

R.S. – DRY