

SINCE



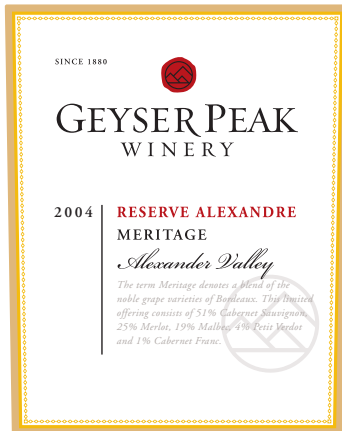
1880

# GEYSER PEAK

W I N E R Y

## 2004 RESERVE ALEXANDRE MERITAGE

### Alexander Valley



*First produced in 1983, Geyser Peak Reserve Alexandre is a traditional blend of five classic Bordeaux red grape varieties. Each year, winemaker Mick Schroeter relies on traditional, small-lot fermentation, rigorous selection and extensive trial blending to achieve a consistently stylish, elegantly balanced wine.*

*The twenty-two mile Alexander valley region flanks the Russian River in Sonoma County and is known for its multiple terroirs. First planted to wine grapes by namesake pioneer Cyrus Alexander in 1846, the valley is one of the state's oldest and most distinguished growing regions.*

**Wine Description** Seductively styled, this wine builds up layers of flavor around a focused core of black currant, black cherry and raspberry fruit, from the initial aromas to the plush, focused palate. Hints of earth, cedar and spice add complexity, but it's the generous fruit and rich texture that anchor the mid-palate. Turning graceful on the finish, this elegant, voluptuous wine reveals ripe tannins and a luxurious aftertaste that keeps on going. Overall, balance, elegance and harmony are the hallmarks of this wine.

**Winemaker Comments** For Bordeaux varieties, I look to prime vineyards from Alexander Valley's northern and central hillsides, where warmer days help develop rich fruit flavors in the grapes. Small lots of grapes were vinified separately and matured in French oak barrels for three months. After lengthy evaluation and trial blending, the final blend was assembled and matured as a single wine for fourteen months. —Mick Schroeter

**APPELLATION**  
ALEXANDER VALLEY

**GRAPE VARIETIES**  
51% CABERNET SAUVIGNON  
25% MERLOT  
19% MALBEC  
4% PETIT VERDOT  
1% CABERNET FRANC

**MATURATION**  
100% FRENCH OAK BARRELS  
40% NEW OAK

**MATURATION TIME**  
17 MONTHS

**BOTTLING**  
BOTTLED:  
AUGUST 2006  
CASES PRODUCED:  
3,900 9L CASES  
RELEASED:  
FEBRUARY 2007

**ANALYSIS**  
ALCOHOL - 14.5%  
pH - 3.64  
T.A. - 5.9 g/L  
R.S. - DRY