



BUTTERFIELD STATION

CALIFORNIA

MERLOT

2 0 0 5

WINEMAKER'S NOTES

Butterfield Station Merlot is a real crowd pleaser, smooth and silky with ripe plum and cherry flavors touched with sweet spicy oak and cedar.

This Merlot was harvested in late September: Lodi (55%), San Luis Obispo (11%) and Solano County (17%) at 24°- 26° Brix, cold soaked for 2 days prior to fermentation, then fermented at 78°- 82°F to maximize fruit retention, and the grapes pressed off at 0°- 4° Brix. Malolatic fermentation began after primary fermentation. Aged in French and American oak for 7 months, the Merlot is blended with 9% Shiraz, 5% Petite Verdot, and 3% Malbec, providing added body and nuances of black pepper.

Alcohol: 13.5%

pH: 3.65

TA: .63g/100ml

RS: .36g/100ml

750ml UPC: 7 24430 10003 0

AWARDS

2005 MERLOT

Bronze – San Francisco Chronicle Wine Competition

2004 MERLOT

Silver – LA County Fair Wine Competition

Silver – Orange County Fair Wine Competition

2003 MERLOT

Gold – San Francisco Chronicle Wine Competition

Gold – Dallas Morning News

Silver – California State Fair Wine Competition

Silver – LA County Fair Wine Competition

