



# MAIN STREET WINERY

MERLOT

2005

**VINEYARD INFORMATION** Main Street Winery Merlot was crafted from three of California's premier, cool-climate, coastal appellations. Lots from Napa, Santa Barbara, and Monterey Counties were blended to enhance complexity, balance, and varietal accuracy.

**WINEMAKING** We used the Délestage method favored by many top Bordeaux chateaux during fermentation of our 2005 Merlot. We rack the fermenting wine into an empty tank, allowing the cap to settle to the bottom and then return the wine back to the original tank, splashing the juice over the cap. This helps to develop deeper color and provide greater flavor extraction. It also gives us the opportunity to remove seeds that can add harsh tannins or green flavors to the finished wine. After a 10-day maceration, the wine was transferred to a combination of new and used French and American oak for one year.

**TASTING NOTES** Main Street Winery wines are pure manifestations of the grape variety, and this 2005 Merlot is no exception. The wine is lush, rich, and remarkably smooth with ripe, juicy fruit and mouth-watering acidity.

#### TECHNICAL ANALYSIS

• COMPOSITION	82% Merlot
	18% Cabernet Sauvignon
• APPELLATION	48% Monterey County
	41% Santa Barbara County
	11% Napa County
• OAK AGING	12 months
	French and American oak
• ALCOHOL	13.9%
• TOTAL ACIDITY	0.56g / 100ml
• pH	3.59
• RESIDUAL SUGAR	Dry
• NOTES	

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