

2005 WHITE MERITAGE Livermore Valley



MURRIETA'S WELL

VINEYARDS

Our 92-acre estate vineyard was first planted in 1884 with Sauvignon Blanc and Semillon cuttings that French grape grower, Louis Mel, brought to Livermore from Chateau d' Yquem in Bordeaux. The vineyards are planted in a combination of Livermore gravel (rocky soil with excellent drainage) in the flatlands, and a slightly richer gravel soil on the sloping hillside. All of the vineyards are sustainably farmed and hand-harvested in the early morning hours.

WINE STYLE

The Semillon and Sauvignon Blanc were barrel fermented separately and aged sur lie for 17 months. During the aging, batonnage is performed monthly. Batonnage is the stirring of the barrels to re-suspend the lees. This process adds creaminess and a rich, full mouth feel to the wine. When both of the wines were ready, the winemaker made a final blend to achieve a perfect balance between the Sauvignon Blanc's crispness and the Semillon's creamier structure. At least 60% of the wine is finished with malo-lactic fermentation.

FLAVOR PROFILE

Notes of honeysuckle, butterscotch and melon can be found on the nose. On the palate, this wine delivers ripe melon, honey and vanilla with well integrated oak. The 2005 vintage has a rich mouth feel with medium acidity and a long, mellow finish.

VARIETALS

60% Semillon, 40% Sauvignon Blanc

AGING

Barrel fermented and sur lie aged for at least 12 months in a combination of new and used French and American oak.

ALCOHOL	14.0%
TOTAL ACIDITY	0.77g/100ml
pH	3.26
RESIDUAL SUGAR	Dry

THE WINERY

Murrieta's Well is named after the legendary gold rush-era desperado, Joaquin Murrieta, who camped by the artesian well on the property on his way to Mexico to sell wild horses. Previously owned by Louis Mel, this historic property was brought back to life in 1990 by viticulturalist Phil Wente and winemaker Sergio Traverso.



*Unforgettable Estate
Blends from California's
Livermore Valley*

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