



SELENE

2005 MERLOT, FREDIANI VINEYARD, NAPA VALLEY

Release: April 2007; 292 cases

Varietal Composition: 83% Merlot, 17% Cabernet Franc

Vineyard: Frediani Family Vineyard Merlot, Calistoga, 83%
Frediani Family Vineyard Cabernet Franc, Calistoga, 17%

Wine Making: 2005 marked the return of Merlot to the Selene line up. In previous vintages, grapes from a single block of Frediani Vineyard, located on Picket Road in Calistoga, have contributed to the blend. But now this block's low-yielding vines, planted on rocky, well-drained soil, have come into their prime and deserve a vineyard-designated wine. Vines looked very good across the board in the 2005 growing season. Steady rains in winter and early spring set up a good profile of available water in the soil. Temperatures were consistent and moderate, and autumn rains held off through October. Both the Merlot and Cabernet Franc were picked in the third week of September.

Total maceration time was 15 days for the Merlot and 24 days for the Franc. The wine was aged for 15 months in French oak, 70% new, from the Taransaud and Nadalie cooperages, Center and Nevers forests, respectively.

Tasting Notes: This wine offers aromas of black cherry, boysenberry, blueberry, and blackcurrant fruits, leading to earthy dark chocolate, rose petal floral, exotic sweet spice. The fruit comes through with immediate impact and intensity in the mouth; the texture is fine and chewy with soft tannins; the ultra-long finish invites another sip. The wine is delicious now, but if you can manage to resist temptation it will age nicely for 6-10 years.