

Estate expression • Elevated vineyards • Rare

Our Highland Estates wines showcase our estate properties located on mountains, ridges, hillsides and benchlands in cool coastal California vineyards. This series is all about *terroir*. Each label has a pictorial representation of the estate vineyard from which the fruit was sourced. The combination of soil, elevation and climate on each estate is a key contributor to the wine's powerful style.

TAYLOR PEAK

2004 MERLOT

BENNETT VALLEY

STATISTICAL INFORMATION

Appellation:
Bennett Valley

Composition:
100% Merlot

Barrel Aging:
Aged 15 months in French oak
barrels, 53% new

Cases Produced: 1,506

Alcohol: 14.5

TA: .55 g/100 ml

pH: 3.62

ACCOLADES

90 Points

"Aromas of white chocolate, black cherries, and mountain berries are followed by medium to full-bodied flavors."

Robert M. Parker, Jr.

The Wine Advocate, 12/26/06

KEY POINTS

Elevation: 1,200 – 1,400 feet above sea level.

Source: Bennett Valley in Sonoma County,
100% Merlot

Clonal Selection: Clone 181 which produces low-yielding crop levels, powerful blue flavors and directional tannins. Pruned to the Guyot system on rootstocks 101-14, 420A, 3309 and 1103P from Blocks 10, 9, 13, 35 and 16.

Soil: Mix of rocky volcanic (Rhyolite and Andesite), metamorphic (Serpentine) and sedimentary (Sandstone) rock with dark brown to brown clay loams. Vineyards are planted in small blocks in 7' x 4' spacing to maximize soil type, aspect and slope, as well as row directions.

Flavor Profile: Rich and round, with ripe plum, cooked cherries and chocolate flavors. Medium-bodied with a lingering finish.

Climate: Exceptionally cool for Merlot. Long hangtime, due to fog from the Petaluma gap, results in increased flavor and color.

Of Note: Bennett Valley, Sonoma County's newest AVA, established in 2003, is also considered "horse country".

