



The trio of Jim Gill, James Harder and Jim Regusci are proud to introduce Parcel 41 and they are going to change the way you think about Merlot. "Merlot is a grape that is very expressive of the terrior," says partner Jim Regusci. "It has to be planted in the right location and when it is, it can be every bit as complex and flavorful as Cabernet."

While Merlot is typically more difficult to grow than Cabernet Sauvignon, which is why the best Merlot's are often more expensive, Parcel 41 delivers exceptional value. "We learned from the great success of our Twenty Bench label," adds Jim Gill. "It absolutely has to over deliver for the price." The goal with Parcel 41 was to make a Merlot that is supple and elegant yet still has the structure, depth and richness you find in more expensive offerings.

Harvest Dates:	October 6 - 9, 2005
Blend:	100% Merlot
Grapes:	Average Brix: 27.2
Fermentation:	Stainless Steel Tanks
Aging:	60% (1 year old) French & 40% (2 year old) American Oak
Time in Barrel:	18 months
Alcohol%:	14.1%
Residual Sugar:	0.081%
Total Acid:	0.58 g/100ml
ph:	3.57

The grapes were harvested between, October 6-9, 2005. After 20 days on the skins the wine aged in French and American oak barrels for 15 months. This complex Merlot has aromas of dark cherry, chocolate and plum. Its' rich, ripe and concentrated flavors showcase layers of blackberry, currant and mocha with very smooth tannins that lead to a medium-long finish.

"After tasting many Merlots in this price range, Parcel 41 is a breath of fresh air. Alluring aromas of blackberry, currant and mocha draws one to its ripe and concentrated palate. In a recent wine bar tasting this wine stole the show, competing with many wines at twice the price!"

- Hi-Times Cellars, June 2005