

Magnificat

2005 Magnificat *Napa Valley*

Years ago, legendary Napa Valley winemaker Andre Tchelistcheff tasted wines from Franciscan's Oakville estate and suggested that this vineyard would reach its finest expression as a blend in the style of the eminent wines of Bordeaux.

Many of the great wines of the world are blends, but when Franciscan started making *Magnificat*, there was no name for such a wine produced in America. The laws did not allow it to be labeled as Cabernet Sauvignon or Merlot, but it was clearly more than a mere table wine. So in 1985, Franciscan joined with a few other Napa Valley vintners, offering bottles of their proprietary blends with labels that read "Wine Waiting for a Name." This was the beginning of a successful campaign to give winemakers the freedom to make the best wine possible, under the name *Meritage*.

The cool spring of 2005 delayed bloom until June. The summer temperatures were steady and moderate, without any of the normal heat spikes in August. October was beautiful and mild, and the fruit came in unhurried, with long, even hang-time, picking up through November 5. We began with over two-hundred separate small wine lots, then carefully selected the finest without regard to variety percentages. For *Magnificat*, our goal is to craft a wine as seamless and harmonious as the Bach masterwork for which the wine is named.

- Janet Myers, Winemaker

APPEARANCE:	Deep garnet
AROMA:	Enticing aromas of dark cherry and black plum with a dark chocolate background and notes of sage and black tea. Appealing and complex.
FLAVORS:	Elegant, well-structured mouthfeel, with cherries, rich chocolate, black pepper and vibrant plum flavors filling the palate. Very supple, with fine texture and firm structure, giving an immediately approachable richness. The finish is a seamless continuation of fruit and cocoa-like tannins.
VARIETAL COMPOSITION:	73% Cabernet Sauvignon, 23% Merlot, 2% Malbec, 1% Petit Verdot, 1% Cabernet Franc
TIME ON SKINS:	27-30 days including 4-5 day pre-fermentation cold soak and 23-25 days in fermentation & maceration.
OAK AGING:	24 months, predominantly new, French oak barrels
LOTS IN BLEND:	Selected from over 200 separately crafted wine lots
ALCOHOL:	14.5%