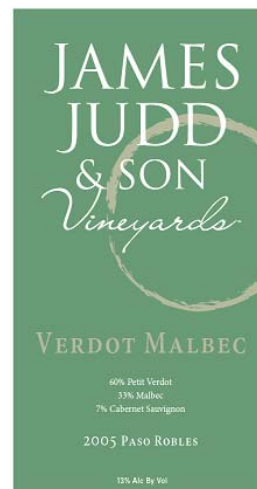


James Judd & Son Vineyards 2005 Verdot Malbec

VARIETIES:	60% Petit Verdot 33% Malbec 7% Cabernet Sauvignon
APPELLATION:	Paso Robles
VINEYARD:	Estate
HARVEST DATE:	November 22, 2005
BRIX AT HARVEST:	24.6°
ALCOHOL:	13%
ACIDITY:	0.62 g/100 ml
pH:	3.53
RESIDUAL SUGAR:	0.05 g/100 ml
DATE BOTTLED:	October 2, 2007
CASES PRODUCED:	1,000



GROWING CONDITIONS

2005 featured a normal bud break following a very moist winter with a cool spring followed by a warm, pleasant summer; harvest began slightly later than normal. Reinvigorated vines (salts leached from the soils from winter rains) and prudent thinning induced small clusters which produced lush wines.

WINEMAKING

Our grapes were harvested, destemmed and crushed into a stainless fermentor, and then inoculated 24 hours later with PDM yeast.

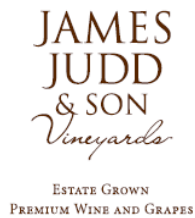
The must was pumped over three times daily for 13 days prior to pressing. After completion of malolactic fermentation, this wine was aged in a combination of American, French and Hungarian oak barrels for 22 months prior to bottling.

TASTING NOTES

Complex, exciting aromas created by multi-varietal blending hints of rose petal, wild sage and ripe plum intertwined with spicy oak. Flavors are balanced and rich with layers of nicely assertive tannins with fine hints of oak. The finish is rich and opulent. This wine will age superbly.

CELLARING

Ready to be enjoyed today. It will also continue to improve in your cellar for another 3-5 years. Its ideal years will be 2010-2013.



FOOD SELECTION

This vivid wine will enrich prime rib, pork chops, hearty beef dishes, short ribs, lamb dishes like moussaka, ripe cheeses as well as pastas with rich sauces.

MEDALS

Silver: 2009 Monterey Wine Competition