



2005 Longevity

Produced by JM Cellars

Winemaker: John Bigelow

One day last year my great friend, Curt O'Connor, called to tell me that he had dreamt about our wine. In his dream, our wine was named *Longevity*. He dreamt it, we made it!

For the 2005 vintage we decided to use a fan favorite that had been sold directly to our wine club: the *2005 Stillwater Creek Vineyard "Wild Yeast" Merlot*. Made with 100% Merlot from rising star vineyard Stillwater Creek, we fermented this wine in a French oak tank using only natural yeast strains found in the vineyard and within our winery.

For our first ever vintage of Longevity, we aged our *2005 Stillwater Creek Wild Yeast Merlot* on French oak for six more months (for a total of 26 months) and bottled it in magnums and larger format bottles only. While it's drinking well now, it can be cellared for 7 – 10 years.

Enjoy!

John Bigelow