



2006 Merlot



Description

Appearance	: Deep ruby red with purple notes.
Aromas	: Blackcurrant, plum and chocolate notes, emphasized by a touch of toasty oak.
Flavours	: Filled with currant, ripe plum, and blackberry, beautifully complemented by ripe and sweet tannins that give this wine fat and volume.
Varietal Composition	: 100% Merlot
Appellation	: Central Valley
Trellis System	: Lyre and vertical shoot positioning
Soil Type	: Clay and alluvial
Age of Vines	: 14 years

Vinification Process

Harvest Date	: Third week of March, 2006.
Cold Soaking	: 1 day
Yeast	: PDM
Fermentation Temperature	: 28° - 31° C / 82° - 88° F
Pump-Overs	: 3 per day, 2 minutes per ton
Total Skin Contact	: 15 days
Filtration	: Earth, pad & membrane (sterile)

Ageing Process

Blend in Oak	: 20%
Time in Oak	: 6 months
Type of Oak	: 50% American, 50% French
Age of Oak	: 40% new
Ageing Potential	: 2 - 3 years

Analysis

Alcohol	: 14.0%
Residual Sugar	: 8 gr/ltr
Total Acidity	: 4.80 gr/ltr (as tartaric acid)
pH	: 3.61
Cases Produced	: 50,000

Serving Suggestions

Glassware	: Riedel	Temperature	: 16° - 18° C / 61° - 64° F
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