



**2006 Mt. George Merlot
Technical Information**

Harvest Date:	September 24 to October 10
Varietal Composition:	100 percent Merlot
Appellation:	Napa Valley
Vineyards:	95 percent Mt. George Vineyard 5 percent Stags Leap vineyard
Release Date:	May 2008

Vintage Notes: Flooding kicked off the New Year in Napa Valley, which made for great news headlines, but did little damage to dormant vines, as seasonal cover crops stabilized soils in vineyards and rain continued late into spring. Gray skies and cool, wet weather delayed bud break by a few weeks, but also kept frost at bay. By early June, the sun came out and vines began to bloom and set fruit. In mid-July, a record-setting heat wave lasted about ten days. Whatever grapes may have been sunburned were removed during the normal post-veraison cluster thinning. Seasonal and somewhat cooler weather returned in August. The mild weather pattern continued throughout harvest, allowing for moderately paced and deliberate ripening and a long harvest period.

Winemaking Notes: The grapes were harvested at an average brix of 24., The wine was drained and pressed off the skins after 17 days. Completing malolactic fermentation in barrel, the wine was then racked and placed back in barrel to age for 15 months. Oak profile during aging was 47% new oak, of which 100% was French oak. 400 cases

Analysis: Alcohol, 14.8%; titratable acidity, 5.09 grams per liter; pH, 3.63; volatile acidity.

Tasting Notes: Aromas of earth, dried herbs and cherry. On the palate, medium body, lush fruit flavors and balanced acidity with a long finish that has a tingle and a tang and starts the evening with a bang.