



**2006 Merlot  
Technical Information**

<b>Harvest Date:</b>	September 23 to October 10
<b>Varietal Composition:</b>	96 percent Merlot 4 percent Cabernet Sauvignon
<b>Appellation:</b>	Napa Valley
<b>Vineyards:</b>	49 percent Mt. George Vineyard 32 percent Stags Leap vineyard 19 percent selected Napa Valley vineyards
<b>Release Date:</b>	January 2010

**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:** After harvesting the grapes at an average brix of 24.5, the wine was drained and pressed off the skins after 17 days. The wine was then racked and placed in barrel to age for 15 months. Oak profile during aging was 38% new oak, of which 80% was French oak and 20% American oak. Overall barrel aging profile, old and new oak, 86% French oak and 14% American oak.

**Analysis:** Alcohol, 14.6%; titratable acidity, 5.25 grams per liter; pH, 3.68; volatile acidity, 0.55 grams per liter; residual sugar, dry.

**Tasting Notes:** Ruby red color. Cedar, tobacco, earth, cinnamon stick and black pepper spice with baked berry compote and a hint of Worcestershire. Medium bodied with a dense mid-palate texture. As the wine opens it continues to show more fruit with silky tannins on the finish.

**Suggested Retail Price:** \$32.00