



2006 Merlot

The 2006 season was an ideal harvest...never too hot and even consistent temperatures. This allowed us to bring in the fruit at just the right moment, resulting in a full complex Merlot.

With the 2006 vintage, we continue our unique tradition of crafting 100% Merlot. The aroma is full of mixed berries and black cherry, with hints of cocoa, cedar, black pepper, and tobacco leaf. On the mouth, vibrant fruit shows off a richly layered mid-palate and lingering black fruit finish.

Technical Information

Varietal Percentage: 100% Merlot.

Age of vines and soil type: 12-21 year old vines planted in deep volcanic soils.

Date picked: 9/16/06.

Harvest Sugar: 26.6 degrees brix.

Fermentation time/Temperature Range: 12 days, 71-89 F.

Fermentation container/maceration: Open fermentation in small containers, punched down twice a day.

Analysis at bottling

Alcohol: 14.7%

pH: 3.56

TA: .59

V.A.: 0.55 g/L.

R.S.: Dry.

Aging and bottling

Length/type of aging: 22 months in 60 gal Oak barrels: 40% new French Oak, 5% new American Oak, 50% 2 year old French Oak, and 5% 2-4 year old American Oak

Bottled: June 2008.

Approximate lifespan under proper cellar conditions: 15+ years.

Number of cases produced: 470 cases.

Release Date: July 2010.

Winemaker: Andrew T. Schweiger.

