



## Napa Valley Merlot

### Vintage 2006 – *our seventh flight*

Thin-skinned Merlot lends itself to a fruit-forward style of wine that's easy to drink when young. Winemaker, Geoff Gorsuch, commented that "This vintage has all the Merlot benchmarks: nice red fruit mixed in with the black, a slight herbal element and soft, easy-going tannins. It's not a Cabernet wannabe..."

### Winemaker Notes

A few days of cold soak before a warm fermentation maximized flavor extraction, while keeping the tannins in check.

- **Flavor profile:** Ripe cherry, sweet plum, tobacco, smoke, toasty oak and spice
- **2006 Vintage:** Two vineyard sources (Estate and Carneros) were blended together to create this fruity, yet elegant Merlot
- **Drink now and through:** 2011

### Food Suggestions

Enjoy our Merlot with everything from roast duck and other game birds to prime rib. The rich, woody flavor of Colleen's recipe for **Classic Lamb** complements the fruit and herbal notes of the wine. It pairs well with nuts and medium-hard to hard cheeses like aged Asiago.

### Technical Notes

- Total Cases: 700
- Appellation: 100% Napa Valley
- Component: 100% Merlot
- Alcohol: 14.3%
- Stainless Fermented: 100%
- French Oak: 100%
- Oak Aging: 17 months
- Harvest date: September 19, 2006
- Bottling date: May 1, 2008

