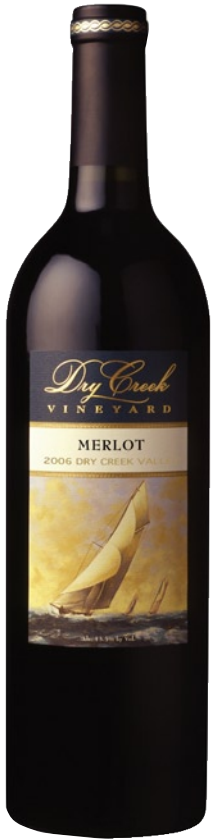


2006 MERLOT – DRY CREEK VALLEY



HISTORY

Our history with Merlot dates back to our founding in 1972. In fact, one of the more historic properties we planted was the Bullock House vineyard which produced several outstanding vintages of Reserve Merlot and single vineyard wines. Today, Merlot occupies a soft spot in our hearts. While not produced in great quantities, Merlot remains an important part of our lineup of wines. It is distinctive and full-bodied, with a core of ripe cherry fruit and a seamless, lingering finish.

GROWING SEASON

The 2006 vintage started out very rainy. A long and cool spring followed. During July and August, we experienced two rather extreme heat spikes. The harvest season was excellent, albeit rather warm. Moderate temperatures arrived in October, just in time, giving us balanced Merlot grapes.

WINEMAKER COMMENTS

At first glance, the color of this Merlot is striking for its ruby red hue and deep inky undertones. The aromas come forward with qualities of black cherry, cassis, and chocolate along with more subtle dried floral elements. On the palate, this wine is broad and supple with silky smooth richness and well integrated tannins. There is a sense of depth and concentration not often found in Merlot – a sure sign that there is a long life ahead for this delicious and very drinkable wine!

88 points - TOP VALUE
Wine Spectator

2005 Vintage

HIGHLY RECOMMENDED
California Grapevine

GOLD MEDAL
*Critics Challenge International
Wine Competition*



RELEASE DATE	August 24, 2009
BLEND	87% Merlot, 8% Cabernet Franc, 5% Malbec
APPELLATION	Dry Creek Valley
HARVEST DATES	September 23 – October 28, 2006
ALCOHOL	13.5%
BRIX	24.9
FERMENTATION	Fermented 20 days at 83°F.
BARREL AGING	19 months in American and French oak, 30% new oak.
pH	3.67
TA	.58g/100mL
SOILS	Red, iron rich
VINE AGE	20 years+
YIELDS	4-6 tons per acre
RESIDUAL SUGAR	Dry