



WINE STATISTICS

BLEND:	95% Merlot; 4% Cabernet Sauvignon; 1% Cabernet Franc
VINEYARDS:	58% Ricci; 32% Sangiacomo; 9% Rancho Salina; 1% Horne
APPELLATION:	Sonoma Valley
HARVEST DATES:	September 28 th through October 20 th , 2006
SUGAR AT HARVEST:	24.8 degrees Brix average
FERMENTATION:	12 days in stainless steel tanks, pumped over three times daily
AGING / COOPERAGE:	Aged 18 months in 20% new French, Hungarian, and American oak barrels
ALCOHOL:	13.5% by volume
ACIDITY:	TA = 0.60 g/100ml; pH = 3.50
PRODUCTION:	1,851 cases (12 x 750ml); 7 cases (6 x 1.5L bottles)
RELEASE DATE:	September 1 st , 2008
WINERY RETAIL:	\$28 per 750ml bottle, upon release

WINEMAKER'S NOTES

*This powerful yet elegant Merlot is crafted in the classic Bordeaux style that Walter Schug pioneered in California while winemaster of Joseph Phelps Vineyards (1973 to 1983). The grapes were sourced from the **Ricci Vineyard** and **Sangiacomo Vineyards** in the Carneros district of southern Sonoma Valley, as well as the **Rancho Salina Vineyard** in Sonoma Valley. These cooler microclimates provide the longer growing season necessary for Merlot to ripen slowly and develop maximum flavor. It has a spicy bouquet, deep color and exhibits full-bodied flavors of cherry, blackberry and spice. Try it now with grilled fish, pasta, lamb and steaks, or cellar it for 5 to 7 years.*