



WINE STATISTICS

BLEND:	91% Merlot (Sangiaco, Ricci, and Rancho Salina Vineyards) 3% Cabernet Franc (Rancho Salina Vineyards) 5% Cabernet Sauvignon (Rancho Salina and Atwood Vineyards) 1% Malbec (Rancho Salina Vineyards)
APPELLATION:	86% Carneros; 14% Sonoma Valley
HARVEST DATES:	September 28 th through October 25 th , 2006
SUGAR AT HARVEST:	24.4 degrees Brix average
FERMENTATION:	12- 14 days in stainless steel tanks, punched down three times daily
AGING / COOPERAGE:	22% aged in new French oak barrels 6% aged in new American oak barrels 72% aged in 1 to 4 year old French and American oak barrels
ALCOHOL:	13.5% by volume
ACIDITY:	TA = 0.59 g/100ml; pH = 3.49
PRODUCTION:	447 cases (12 x 750ml); 8 cases (6 x 1.5L); 6 x 3L
RELEASE DATE:	April 1, 2010
WINERY RETAIL:	\$35 per 750ml bottle, upon release

WINEMAKER'S NOTES

Our Heritage Reserve Merlot is blended in the Bordeaux tradition using Cabernet Franc and Cabernet Sauvignon for maximum complexity. The Merlot is sourced from the cool Carneros region, where the extremely long growing season allows this varietal to ripen slowly, developing maximum varietal character and depth of flavor while retaining bright acidity. It has a spicy bouquet of lavender and mint, rich deep color and full-bodied flavors of cherry, cassis and chocolate. Try it now with lamb, duck and rich cheeses, or age it for 5 to 7 years.

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