



93 Points
"Exceptional"
A Gold Medal Wine

2006 Merlot

Each year we pick each zone when it is at its maximum potential. As a result the 2006 Merlot harvest stretched from September 22nd to October 27th. Merlot is a varietal that does very well year after year on our gentle sloping vineyards. It is a key varietal in the Lake William blend, contributing deep amethyst hues and elegant flavors. A select portion of Merlot is bottled as a varietal wine which has become one of our most sought after wines. Before bottling, the 2006 vintage was aged 18 months in new French Nevers oak, allowing the wine to integrate its red berry flavor characteristics into a wine particularly food friendly. We recommend enjoying this wine now through 2013.

**This wine received 93 points – Exceptional, from the BTI (Beverage Testing Institute)!
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Grapes:	100% Jarvis Estate
Harvest Dates:	September 22, October 27, 2006
Varietal Composition:	89.4% Merlot 8.5% Cabernet Franc 2.1% Petit Verdot
Malolactic Fermentation:	100%
Barrel Aging:	18 months 100% New French Nevers Oak
Cave Temperature:	61°F
Fining & Filtration:	unfined unfiltered
Technical Data:	
Sugar at Harvest:	25.6° Brix
Alcohol:	14.2 %
Total Acid:	5.6 g/liter
pH:	3.92
Production:	593 Cases

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