



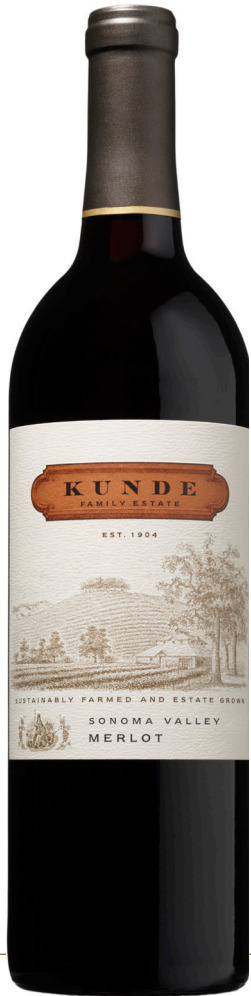
EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

2006 SONOMA VALLEY MERLOT

Our 2006 Merlot is rich and supple with a density and complexity of flavors that engage as the wine opens up in the glass. Classic varietal aromas of tea leaf and ripe plums fill the nose and flavors of berry jam and toasty oak complete the flavor profile. This velvety red finishes with a flourish of ripe tannins that will allow the wine to age nicely for several years.

*Classic aromas of tea leaf and plums - great acid structure and silky tannins*



VINEYARDS

Appellation: Sonoma Valley, Kunde Family Estate

Yield: 3.2 tons per acre

Vine Age: 5 to 24 Years

HARVEST

Date: September 21 to October 11 Harvest Brix: 24.5°

WINEMAKING

2006 brought a very even, steady flow of Merlot fruit into the winery. The measured pace of the harvest allowed us to pick each block when fully ripe. The wines are supple and balanced 'sleepers', not seeming showy at first but opening up to reveal a breadth of complexities and depth.

An overnight soak was followed by inoculation with selected yeast strains. Pumpovers were done twice per day, a portion with open hose early on to work the cap into the juice, followed by use of an irrigator device for gentle tannin extraction. The fermentation temperatures ranged from 72°F to 87°F. The wine was aged for 18 months in barrel; 30% new barrels, consisting of French, European, and American oak, and bottled in July 2008.

FOOD PAIRING

Garlic seasoned leg of lamb served with creamy polenta

WINEMAKER'S COMMENTS

"The 2006 harvest brought a very even, steady flow of Merlot grapes into the winery at Kunde Family Estate. The measured pace of the harvest allowed us to avoid any hurried picks and truly cherry-pick each block when the fruit was fully ripe. Our 2006 Merlot is supple and balanced, opening up nicely to reveal complexity and depth in its layers of flavors. The wine shows the classic varietal aromas of tea leaf with ripe plums, black cherries, and toasty oak. We recommend serving it with a garlicky lamb roast or a creamy polenta filled with wild mushrooms. You'll find other great flavors to match with our 2006 Merlot."

*Jim Bell*

TIM BELL, WINEMAKER

RELEASE DATE . . . . . Spring 2010  
RESIDUAL SUGAR . . . . . Dry  
TOTAL ACID . . . . . 0.70

ALC . . . . . 13.8%  
PH . . . . . 3.52