



## 2006 Merlot

### APPELLATION

100% Mt. Veeder, Napa Valley - Rubissow Vineyards

### PRODUCTION

12/750 ml - 400 cases

### BLEND

100% Merlot

### WINEMAKER NOTES

**NOSE:** blackstrap molasses, raspberry, sweet smoke, candied plums, beef, grilled herbs, bay, cinnamon and clove.

**TASTE:** A cool climate style. Like a Carneros merlot in its brighter, lighter fruit and good acidity. Ripe, rich flavors of brandied cherry, red raspberry, plum, herb, bay, cocoa nibs, coffee, roasted morels. Elegant. Has tremendous character and sense of place. This is one to decant for an hour before drinking. Lay down an additional supply to enjoy as soon as 2012. BY then the wine will be a voluptuous, silky, mountain, merlot. All things in time.

**TECHNIQUE:** Hand sorted fruit, fruit destemmed and berries barely broken, 5 day cold soak, wild and inoculated fermentations, all small lot open top fermentors, hand punch downs and pumpovers three times daily, malolactic completed in barrel, minimal handling (3 rackings), bottled UNFINED and UNFILTERED.

### HARVEST DATES

Late September 2006

### FERMENTATION

24 days before pressing

### BARREL AGING

22 months in artisan French oak cooperage

### ALCOHOL BY VOL.

14.9%

### WINEMAKER

Timothy Milos

### ACCOLADES

not yet reviewed

“This first release of the 2006 vintage is this gorgeous, ageworthy Merlot which tells a robust story in wine. It’s a delicious tale, full of all the rich details of the vine’s year in the sun (and wind and fog). And this, like all our estate wines, is a singular expression of the meticulous care we put into every vine and bottle. 4 years from vine to table. 1 year for the crop to ripen in the vineyard. 2 years for the young wine to age in barrel. 1 year maturing in bottle prior to release. The result: Classic, Mt. Veeder Merlot. Earthy, smoky, sweet, lush, racy, dusty, spiced. It’s a wine that requires time to get to know. I suggest opening a bottle soon for reference (and enjoyment), and then laying down your remaining supply for a few years. The story will only get more and more intriguing with each reading.

-PETER RUBISSOW