

Merlot



Vintage: 2006

Size of Lot: 1262 cases

Components: 83% Merlot, 13% Cabernet Sauvignon, 4% Cabernet Franc from the Miller Estate Vineyard.

Date Picked, Processed: September 29 - October 16, 2006

Characteristics of Vintage: 2006 had a split personality. On one hand the extremely dry spring caused very small berries and chlorosis in vine leaves. On the other hand, mid-season inundated us with ten days of rain that saturated the ground 100%. During the early harvest, except in a couple of Chardonnay and Pinot Noir vineyards, flavors were diluted and picking was a long slow process. So we decided to wait it out. Until the ground was dry, berries tasted lush and ripe, and seeds went from green to brown. We were paid off by an outstanding end-of-the-season comeback that delivered Merlot, Cabernet Franc, Chambourcin and Cabernet Sauvignon we thought we might have to die for.

Fermentation Temperature: 85° F peak, 68° F finish

Residual Sugar: 0.1%

Total Acidity: 0.62

Alcohol: 13.9%

pH: 3.56

Finishing: 12 months in French oak barrels, 100% malolactic fermentation.

Winemaker Notes: *Medium body, smooth, and warm (alcohol) with an almost molten center of honey vanilla flowing thru a garden of lavender, citrus, cherry and plums. Finishes with gentle and sensuous light tannins. While this wine is initially lighter than the previous vintage, after 15 minutes of airing it opens to rich dark chocolate and cloves.*

CHADDSFORD WINERY