



MANDOLIN

2006 MERLOT CENTRAL COAST

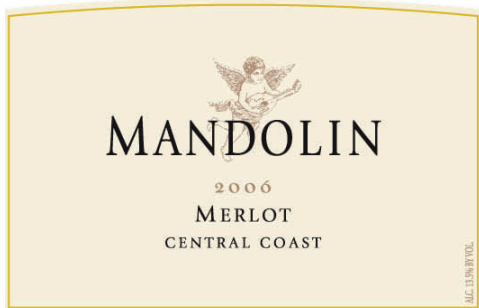
Vintage Notes

The grapes for this Merlot were sourced from vineyards in the Central Coast's Hames Valley AVA, where high winds, dry days, and ocean fogs create a cool, but very long, growing season. These growing conditions are ideal for grapes such as Merlot, and lead to full, forward fruit flavors and ideal acidity. Grapes were harvested at an ideal balance of sugar and acid, and the wine was fermented in stainless steel. The wine completed malolactic fermentation in French oak barrels, where it aged for 8 months prior to bottling.



Tasting Notes

With its maritime influence, California's Central Coast region has an extended growing season that yields wines with full flavor development and great acid balance. Mandolin Merlot features ripe cherry fruit complemented by hints of spice and vanilla from nicely integrated oak.



Wine Data:

| | |
|----------------|------------------------|
| Grapes | 100% Merlot |
| Alcohol | 13.9% |
| TA | .66 |
| pH | 3.62 |
| Oak Cooperage | French oak 8 months |
| Residual Sugar | 0.20g/100ml |
| Cases Produced | 853 |