

WESTERLY VINEYARDS

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2006 MERLOT
Santa Ynez Valley

Tasting Notes

Black cherries and some oak notes, along with a bit of dried herbs on the nose. Dark fruit and varietal merlot flavors (dried herbs, earth), with substantial but smooth tannins and a long, clean finish. Drink now and the next 5 – 7 years (Released November 2008).

Winemaking

100% crushed and destemmed into 1-ton open top fermentors, punched down by hand 2-3 times per day. Pressed at dryness, settled, then racked to barrel. The yeasts used were commercial strains including BM-45 (Brunello) and D-254 (Rhône).

Varietal Composition

Merlot 100%

Vineyard

100% Westerly Vineyards

Brix at Harvest

24.8

Aging Method

30% new French oak, barrel aged for 20 months

Final Analysis

pH 3.63
TA 6.33 g/L
Alc. 14.6%

Cases Produced

800

