



**2006 Merlot**  
*Columbia Valley*

**Vintage Notes:**

Coming on the heels of 2005, potentially the finest vintage in Washington's history, 2006 had its work cut out for it. The vintage began with an early bud break during the warm, dry spring. Bloom time however, found rain falling all too frequently, resulting in only fair pollination and fruit set. Yields were down slightly because of this, but berries were small and clusters loose – always a sign of high quality. Summer was quite hot, and saw us transitioning to Merlot harvest on September 2<sup>nd</sup>, our earliest start ever. The weather then turned cool yet dry for the next seven weeks in a very prolonged harvest. The resultant wines are stunningly dark, packed with ripe fruit flavors, and balanced quite nicely. '05 and '06 may be remembered as two of the finest back-to-back vintages in Washington's History.

**Winemaker notes:**

Beautiful dark red color. A nose of lavender and violet florals gives way to candied bing cherry, subtle toasty oak notes, and a wine just dripping with gobs of ripe fruit. The wine coats the palate with its glycerin and sweet fruit. This wine has a purity of fruit and length that even the finest estates of Pomerol and St. Emilion would envy. Everything is in balance and this generous wine is ready to drink now but will also reward cellaring.

**Vineyards in this Wine**

Seven Hills, Loess, Mill Creek Upland, and Pepper Bridge of Walla Walla Valley. Bachus-Dyonysis and Wallula vineyards of Columbia valley.

**Aging Profile**

Aged in new and second fill French and American oak barrels for 15 months.

**Blending Detail**

Merlot 76%,  
Cab. Sauv. 13%  
Carmenere 8%  
Petit Verdot 4%

**Production**

Two thousand,  
seven hundred, and  
twenty-three cases.

**Winery Retail**

\$65

