

~ winemaking offers a conversation with the natural world;  
wine speaks to seasons past, the earth, its bounty and its pleasures~

Vintage: 2006

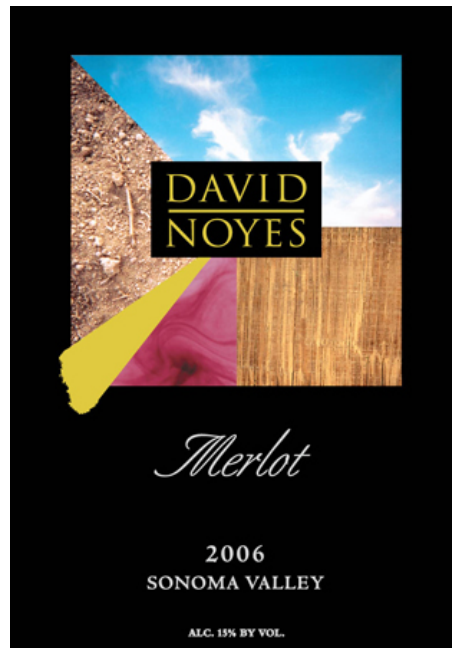
Appellation: Sonoma  
Valley

100% Merlot

Vineyard: Fallenleaf,  
located on the Southeastern  
slopes of the Sonoma  
Valley.

Aging: 17 months, 25% new  
French oak  
Alcohol: 15%  
pH: 3.60  
TA: 0.7g/100 ml

Bottled: April 2008



Food Pairing: Almost  
anything!  
Veal, meat loaf, Italian-  
style sausages, aged  
cheeses, also sauces  
with berries or  
mushrooms...you get  
the picture.

Longevity: 5-10 years

An intersection  
of soil, season, time and care  
the moment lingers

Production: 40 Cases

Occasionally I have opportunity to try a new vineyard, or new variety. In 2006 these merlot grapes looked promising. The last grapes we harvested in 2006, the fruit maintained good acidity and bright berry flavors despite the long hang time. Fully ripe the tannins are smooth and velvety, and despite the wine's youth it is very enjoyable now, (October 2008). For additional complexity I aged the wine for 9 months in new French oak from the Doreau cooperage, whose barrels add mocha, vanilla and spice notes without detracting from the freshness of the fruit.

Good merlot is hard to find—and even good merlot grapes are hard to sell. This vineyard was budded over to chardonnay in 2007, to my regret. I think the site offers unique potential for the variety—providing bright berry flavors, smooth tannins and excellent aging potential. Enjoy!