



WESTERLY VINEYARDS

*** FACT SHEET ***

2006 Westerly Vineyards merlot

VARIETAL(S): 100% merlot

APPELLATION: 100% Santa Ynez Valley

VINEYARD(S): 100% Westerly Vineyards

BRIX AT HARVEST: 24.8°

PH: 3.63

TA: 6.33 g/L

ALCOHOL: 14.6% by volume

COOPERAGE: 30% new French oak, barrel aged for 20 months

FERMENTATION: 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).

PRODUCTION: 1200 cases

RECOMMENDED RETAIL: \$22.00/bottle

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.