

LOT 205

2006 MERLOT

TASTING NOTES

This inaugural vintage of Lot 205 Merlot is made up principally of two lots from the southern part of Mendocino County (51%). These very ripe lots were equally dark in color and rich in black fruit character. Complementing these were three additional components: A sleek, aromatic section from the Sonoma side of Carneros (25.6%), a lighter-colored but juicy and soft wine from Paso Robles (12%), and a very dense, luscious but burly Cabernet Sauvignon lot from the Red Hills District of Lake County.(11%)



All lots were fermented in stainless steel over periods ranging from eleven to fifteen days, were pressed, and immediately underwent the malolactic conversion in tanks. All of the Paso Robles and Carneros lots saw eight months of American oak aging, while 72% of the Mendocino component saw an average of six months of American oak aging. The Lake County Cabernet lot spent eleven months of aging in a mix of American (about 80%) and French (roughly 20%) oak.

The dense, full ruby color of the wine gives way to aromas of cassis/blackberry, graphite and cocoa, at a concentration level surprising for a wine at such a modest price. The wine's texture is rich and luxurious. Its flavors follow the aromas, with a bit of cola and toffee framing the fruit. Its finish is more robust than that of many Merlots, and so will pair very well with most red meat preparations. The wine's fruit is pronounced enough to make it just as delicious with roasted pork loin as with poultry.

Alc. 13.92% by vol

TA 0.63 g/100ml

pH 3.48

California Wine With A Twist

