



Estancia

2006 Merlot • Central Coast

In our quest to make a great Merlot we include premier fruit from two regions. We chose cool climate Monterey grapes for the exceptional texture they provide and Paso Robles for the rich California red berry characters the region imparts in the finished wine. By blending fruit from the two appellations, we are able to craft a vibrant, delicious Merlot.

The 2006 vintage in Monterey and Paso Robles experienced calm weather conditions and produced superior quality fruit. The early part of the season was particularly wet with almost record precipitation. However, the summer months were nothing but ideal for the grapes with moderate, even temperatures and only one short spike in heat. The result of this near-perfect season is a bright and aromatic Merlot with ripe, structured flavors.



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| Winemaker | Scott Kelley |
| Appearance | Ruby red |
| Aroma | Vanilla bean, black cherry, baking spices and currant. |
| Flavor | A soft, lusciously round mouthfeel with a long finish and overtones of sweet oak and chocolate. |
| Appellation | Central Coast |
| Oak Aging | 12 months in American and French oak, 25% new |
| Varietal Composition | 98% Merlot, 1.5% Cabernet Sauvignon, .5% Petite Syrah |
| Total Acidity | 6.2 g/L |
| pH | 3.43 |
| Alcohol | 13.5% |
| Release Date | December 2008 |

HANDCRAFTED  ARTISAN GROWN