

2006 “Elaine’s Vineyard” Merlot

Details

Grape Variety/Origination

100% Merlot, Elaine’s Vineyard
Applegate Valley

Growing Conditions:

A wet winter followed by a picture perfect growing season. Temperatures were warm but even, extending into the harvest. Yields were high for Elaine's Merlot, but ripening was complete with black berries and excellent chemistry.

Winemaker Comments:

After three years, I feel like this vintage finally realizes the great potential of Elaine's Vineyard. The grapes were picked very ripe, then crushed whole berry to tank and drawn down by 10%. The juice was pumped over twice daily, but only once as the wine went dry. The wine was pressed at dryness to avoid over extraction.

Tasting Comments:

Plum, black cherry. Tannins are present but ultra-fine. This wine should develop well. It has nice fruit, ample tannin, but not so much that it will require extended aging.

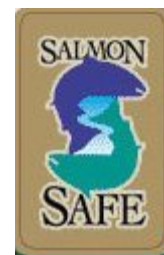


Fermentation

Method: Tank fermented
Temperature: 68-85F
Maloactic: Yes
Length of Barrel Aging: 2 years
Origin of Barrel: French Oak - Francois Freres

Technical Data

Alcohol: 14.5%
Brix: 25.5 B
pH: 3.65
Free So2 at bottling: 0
R.S. (g/L): 0
Total Acidity (g/L): 5.5 g/L



Awards

Pricing

Wholesale Price \$

Suggested Retail \$



Troon Vineyard - 1475 Kubli Road - Grants Pass OR 97527
Phone : 541.846.9900 - Fax: 541.846.6096