

# LEDGEWOOD CREEK

WINERY & VINEYARDS



## 2006 LedgeWood Creek Merlot

SUISUN VALLEY

### TASTING NOTES

This is yet another elegant Merlot within our Estate Range of wines. The wine opens with a strong scent of raspberries and vanilla and is seamlessly followed by emerging scents of toasty oak, red plums, tobacco and coffee. And for me, the real joy of this wine is in its flavor. Beginning with an impressive array of fruit, this wine's flavor widens through the mid-palette and finish. Tannins are firm but have a fine grain, smooth feel. The balance of aroma, fruit flavor, tannin and moderate acidity make this a classic food wine.

Larry Langbehn, *Winemaker*

### THE VINEYARDS

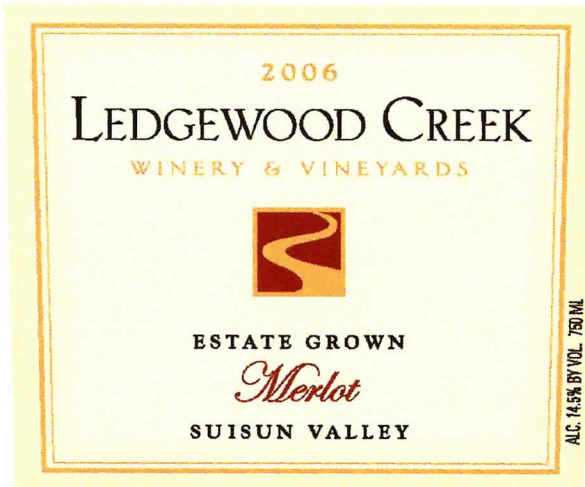
Our Merlot grapes are Estate Grown and collectively produce a very high quality wine. To achieve our goal of creating the finest Merlot, our vineyard practices must evolve. Each of our varietal grapes has their own growing requirements. Micro-climates vary within our vineyards. Thoughtful selection of terroir, close attention to light exposure within each vine and a balanced yield are all essential to proper flavor and color development. As they say: location, location, location. With experience comes improved execution. We have definitively established when and where to harvest the highest quality Merlot grapes and do so accordingly.

### WINEMAKING

Merlot is a wine that is highly dependent on oak choice and aging regimen. A sound Merlot is high in 'red' fruit character: red plums, currants, red raspberries among others. We carefully select the type of oak and its degree of toast to complement these fruit characteristics. The use of light toast oak produces aromas of vanilla and caramel. Darker toast oak helps develop inherent smoky and coffee-like aromas. These aromas enhance the fruit flavors in our grapes. Oak, balanced by age and toast levels, serves to enhance the expression of the finished wine.

### FOOD PAIRING

This wine pairs beautifully with roasts of beef or lamb as well as dishes that have rich sauces such as salmon risotto or seafood pasta.



### STATS

<b>Grapes:</b>	100% Merlot
<b>Appellation:</b>	Suisun Valley
<b>Harvest:</b>	October, 2006
<b>Fermentation:</b>	Fermented in stainless steel tanks
<b>Barrel Aging:</b>	Aged 13 months in 15% new French oak barrels
<b>Bottling Dates:</b>	01/24/08
<b>Release Dates:</b>	6/14/08
<b>pH:</b>	3.64
<b>TA:</b>	.55 g/100mL
<b>Alcohol:</b>	14.5%
<b>Sug. Retail:</b>	\$16.99

