

# 2006 Old Vine Meritage

## Details

<b>Grape Variety/Origination</b>	46% Merlot (Layne and Elaine Vineyards) 44% Cabernet Sauvignon (Layne and Troon Vineyards) 10% Cabernet Franc (Frank's Vineyard) 100% Applegate Valley
<b>Growing Conditions:</b>	The Golden Vintage. Warm, even temperatures, with a dry, warm harvest. One of the best vintages in recent memory for the Applegate Valley, especially for Cabernet Sauvignon.
<b>Winemaker Comments:</b>	Although fans of the 2005 might disagree, I believe this is our finest Meritage to date. The warm, even temperatures of 2006 allowed for full ripening across the board. Also, our gentle handling processes, begun in 2005, have proven successful, giving this wine good structure with a seductive softness.
<b>Tasting Comments:</b>	Great aromatics. The licorice of Layne merges with the cedar and sandalwood of the Troon Estate. There is just enough tannin so that it can stand up to the long haul of bottle aging, but not so much that it corrupts a silky smooth finish.



## Fermentation

**Method:** Fermented to small bins and tanks  
**Length:** 14 days  
**Temperature:** 68-85F  
**Maloactic:** Yes  
**Length of Barrel Aging:** 24 months  
**Length of Bottle Aging:** 12 months  
**Origin of Barrel:** 40% New FO, 40% 1 yr FO, 20% 2 yr FO

## Technical Data

**Alcohol:** 14.3%  
**Brix:** 24 – 25 B  
**pH:** 3.6  
**Total Acidity (g/L):** 6.2 g/L  
**Cases Produced:** 560  
**Release date:** December 2009



## Awards

## Pricing



Wholesale Price \$  
 Suggested Retail \$

