



2006 MERLOT

Rattlesnake Hills

VINEYARD NOTES: .The wine came from our Estate Vineyard in the Rattlesnake Hills. 2006 was a vintage year in the Rattlesnake Hills AVA with 2965 growing degree-days. This puts the AVA solidly in region II, just like the Napa Valley.

TECHNICAL DATA:

Appellation: Rattlesnake Hills
Grapes: 100% Château Puryear Vineyard, Zillah, WA

Harvest:

Dates: October 3 2006
pH: 4.2
Brix: 23.0
T.A.: 7.1 g/l

Bottling:

Date: August 30, 2008
pH: 3.76
T.A.: 6.2 g/l
Alcohol: 13.9%
Sugar: dry
Production: 93 cases

Cellar Notes: The wine was aged 22 months in new 225 liter French oak casks.

Tasting Notes: Brilliant color, red fruit with integrated oak, and lingering notes on the palate.

Accompaniments: Osso Buco

Serving Notes: Serve room temperature 65°