



2006 Sagelands Vineyard Merlot Four Corners

VINTAGE

2006

APPELLATION

Columbia Valley

VARIETAL COMPOSITION

Merlot

BARREL AGING

16 Months
100% American Oak
15% New Oak

AGEABILITY

2 to 3 years

PRODUCTION STATISTICS

Wine Acidity	5.8 g/L
Wine pH	3.7
Alcohol	14.1%

ABOUT THE WINE

Grapes for the 2006 Merlot were gently destemmed without crushing then cold soaked for one day before fermentation. After aging the lots separately in mostly American oak barrels, we blended them together to produce a wine of great expression. The addition of Malbec and Syrah enhance the fruity mouthfeel of the wine.

This attractive garnet-colored wine reveals an intense nose with ripe Bing cherry and Marion blackberry aromas, toasty oak notes, a touch of vanilla and warm spices. The full-bodied palate shows juicy mixed berries flavors with grainy tannins and a robust finish with black licorice and smoky notes. Enjoy this well-built wine paired with marinated pork medallions and roasted winter roots, grilled marinated lamb skewers with cherry tomatoes and summer veggies, braised beef short ribs, or New York steaks.

ABOUT THE VINEYARDS

Our 2006 Merlot is a blend of grapes grown in the "Four Corners" of the Columbia Valley appellation in eastern Washington State. Most of the grapes are from O'Brien Vineyard, located in the lower Yakima Valley. This slow-ripening site yields grapes with soft tannins and ripe berry flavors. We blended Merlot from Spring Creek, a stunning vineyard that produces low yield grapes of great expression. We combined juicy Merlot with Bing cherry characteristics from the Andrews Vineyard and finally a touch of Malbec and Syrah to enhance mouthfeel and fruitiness.

ABOUT THE VINTAGE

The 2006 vintage was a great growing season with mild conditions and no real stress for the vines. Significant rainfalls in early spring gave a good head start to the vine growth while drier weather around Bloom time led to optimum pollination and excellent fruit set. Summer months underwent classic weather for Eastern Washington with quite hot temperatures and no precipitation. Moderate temperatures in September and October allowed for longer hang time. Consequently, color intensity and fruit characters were able to develop slowly to full maturity.

TASTE PROFILE

FLAVOR INTENSITY

LIGHT MED HIGH

SWEETNESS

DRY MED SWEET

ACIDITY

FLAT MED CRISP

TANNIN

NONE MED DRY

OAK

NONE TOASTY/VANILLA OAKY

BODY

LEAN MED FULL