



# AIRFIELD

## Merlot 2006

**Vineyard:** This wine is a blend of Merlot grapes harvested from two different vineyards. The primary source of fruit was harvested from the J2 block, just north of the old runway. Row orientation is north/south with a slope varying from 2 to 6%. Soils consist primarily of Warden silty loam. The second block is referred to as D2. It is located on a higher elevation with a southwesterly slope. The second site is shallower and rockier.

**Fermentation:** I am surprised that I have any hair left! Each of the separate Merlot lots had their own identities. J2 was the older brother. Great fruit on the nose, but completely unapproachable do to bracing acidity that was Riesling-esque. The younger brother, D2, was this carefree bubble gum flavored lot that I was sure wouldn't amount to anything much. Thank goodness for blending... Two so-so wines turned into a real nice Merlot!

**Maturation/bottling:** These two lots were blended three months prior to bottling. The blend is 65% D2 Merlot and 35% J2 Merlot. The oak on this is a mix of American and French Oak. The coopers include Seguin Moreau, Demptos, and Canton. The wine is 35% new oak.



VINEYARD REGION	Yakima Valley AVA, Washington
VINTAGE	The weather in 2006 was ideal. We had a mild Spring, which allowed for successful budbreak and flowering. The summer was dry with consistently hot days and cool nights.
VARIETY	100% Merlot
HARVEST DATE	September 30, 2006
HARVEST METHOD	Handpicked
HARVEST BRIX	24.4 brix
WINE ANALYSIS	14.4% Alcohol 7.0 g/L TA 3.5 pH
OAK	American & French Oak (35% new)
CASE PRODUCTION	320 Cases
PEAK DRINKING	Now through 2011

Winemaker's notes by:

*Marion J. Miller*

- COLOR** Deep purple & red.
- NOSE** Black cherry, a hint of clove, & subtle earthy undertones.
- PALATE** Full-bodied with round, supple tannins & multi-layered flavors.
- FOOD** Pairs well with veal, wild boar, lamb, & pasta. For cheeses, try Parmesan, cheddar, & smoked provolone.