

# Technical Notes

## 2006 Ehlers Estate St. Helena Merlot



Final Blend: 79% Merlot, 19% Cabernet Sauvignon, 2% Petit Verdot

Fruit Source: 100% estate grown

Oak Regime: 18 months in oak, 85% French oak, 40% new

Primary Coopers: Treuil, World Cooperage, Bel Air

Harvest Dates: Sept. 26 – Oct. 12, 2006

Bottling Date: June 16 – 17, 2008

Production: 2,132 cases (12 x 750ml)

Average Maturity: 25.0° Brix, 3.65pH, 5.7g/L TA

Finished Wine: 14.8% alcohol by volume

Price: \$45/bottle

**Winemaker's Notes:** The 2006 vintage started with a relatively wet spring. In July, we saw a dramatic stretch of 100°F-plus days. Fortunately, the berries were still small, green and hard, and the heat spike had little-to-no effect on wine quality. Temperatures during the harvest months were ideal, resulting in a long, cool end to the growing season.

The 2006 Estate Merlot leads with enticing aromas of black cherry, spice, brown sugar, mint, and vanilla. On the palate, the wine's plush, silky texture and fine tannins carry flavors of caramel, cola, pepper, and red apple skin. The overall impression is one of richness and balance.

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