# SEABISCUIT RANCH ®

## 2006 Merlot, Mendocino County appellation:

This special wine is our fifth release as Seabiscuit Ranch Merlot. This is our designation of a "reserve" style and quality wine selected from individual barrels having the most fruit character in the wine. This is a bold and gutsy Merlot. The grapes came from a terraced hilltop vineyard in Reeves Canyon, located on the original Ridgewood Ranch that was Seabiscuit's home. The western facing exposure assures the crop ripens with exceptional fruit aromas and flavors, while the cool evening temperatures assist in retaining fresh ripe flavors and natural acidity.

## Winemaker's Comments:

"The 2006 weather was a wild ride, a year of extremes, cooler than normal in early growing season, followed by a blazing mid-season heat wave and a 'miracle fall'. Extensive leaf removal allowed the grapes to mature slowly and develop full-bodied ripe fruit flavors of plums, cherries and blackberries. The grapes were harvested by hand, crushed into a stainless steel tank and fermented dry. After pressing, the wine was transferred into small oak barrels for extended aging to develop full flavors and soften the natural tannins. We added Cabernet Sauvignon from Alexander Valley for ripe fruit flavor complexity. The wine was bottled in June 2008. This Merlot is ideal for drinking now, yet will modestly benefit from further bottle aging. Enjoy!"

## Food Affinities:

Seabiscuit Ranch Merlot is our limited-release version of a true "reserve" quality wine. Lovely full-bodied red fruit flavors predominate, with good acidity balance and a soft mouth-filling silky finish. The wine is styled to accompany foods. Serve with grilled meats or poultry. Merlot also is a great complement for rich tomato-based pasta sauces and risotto.

## Technical Information:

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| Harvested: | September 27, 2006 |
| Average sugar at harvest: | 25.2 degrees Brix |
| Blend: | 89 percent Merlot, 11 percent Cabernet Sauvignon |
| Fermentation: | Stainless Steel tank |
| Barrel Aging: | American and French small oak barrels 20 months |
| Alcohol at bottling: | 14.4 percent by volume. |
| Bottling: | June 11, 2008 |
| Production: | 443cases (12x750ml) |
| Suggested retail price: | $22.50 bottle |