

BARNETT VINEYARDS  
*Spring Mountain District*  
NAPA VALLEY

**MERLOT**  
**Spring Mountain District**  
**2006**

|                          |  |
|--------------------------|--|
| <b>Harvest Date:</b>     | October 2006   |
| <b>Grape Source:</b>     | Spring Mountain District                                     |
| <b>Blend:</b>            | 91% Merlot, 9% Cabernet Franc                                |
| <b>Aging:</b>            | 18 months in French Oak Barrels<br>50% new and 50% once used |
| <b>Alcohol:</b>          | 14.4%  |
| <b>Total Production:</b> | 445 Cases  |
| <b>Release Date:</b>     | September 2008   |
| <b>Winemaker:</b>        | David Tate   |

**Vintage Notes:** Sourced from neighboring vineyards, the 2006 Merlot is a prime example of the intensity of mountain Merlot, particularly from the rocky strained soils of Spring Mountain. The inclusion of Cabernet Franc is the most in any Merlot we've produced. It brought a great degree of complexity to the nose and viscosity to the body of the wine.

**Winemaker Notes:** A majority of grapes for this wine came from mountain-terraced vines planted meter by meter that are head trained. This decreases the yield per vine and increases the competition between them resulting in more concentrated flavors. An average of 2-3 days of cold soaking aided in color and complex flavor extraction. This wine was aged for 18 months in small French oak barrels (approximately 50%).

**Tasting Notes:** The wine has a deep purple core and medium purple rim. Ripe pomegranate and dark cherry are immediate on the nose, followed by granite, earl gray tea spice and crushed violets. The palate is full in body, typical to form for quality merlot. Graphite minerality and earth are prevalent on the mid palate but not as intense as the black cherry, licorice and pepper. The finish is very persistent, with lingering coffee and black cherry. The wine is beautiful now with big food, but will age nicely over the next 7-8 years (2009-2016).