

# Ehrhardt Estates

## 2006

### Old Vine Merlot

---

VINTAGE	2006	RESIDUAL SUGAR	.18
APPELLATION	Clarksburg	ALCOHOL	14.35%
BOTTLING DATE	October 2007		
COMPOSITION	100% Estate grown Merlot 94% Merlot / 6% Petite Sirah		

#### THE VINEYARD

ACREAGE	15 Acres	IRRIGATION	Sprinkler irrigated
EXPOSURE	East – West	WATER TABLE	10 feet
SOIL	Sandy Clay Loam	ROOTSTOCK	On its own roots
VINEYARD AGE	Planted in 1962, 45 years old		
TRELLIS SYSTEM	Bi-lateral Cordon, 24” crossarms		

#### CLIMATE

- Region 3 type growing season, with an average of only 7 days over 100° F
- Cool evenings influenced by the breezes through the Carquinez Straits from the San Francisco Bay

#### HARVEST & WINE PRODUCTION

HARVEST DATE	October 31, 2006, hand picked, early am, very cool
TONAGE	2.5 Tons / acre
BRIX AT HARVEST	27° Brix
CRUSH	Stemmed and crushed
FERMENTATION	Placed in fermentation tanks with Bordeaux Red yeast. Fermented 3 months
AGING	Pressed and barreled January 24 <sup>th</sup> 2 new American Heavy toast barrels, 10 new American oak medium + toast barrels, 42 neutral French and American oak barrels.

#### TASTING NOTES

Our Old Vine Merlot surprises your palate with extra big flavors of cherry and smoke. A big bold wine that has very soft tannins to finish. Aged in American oak for 10 months the grapes are estate grown and the vines are 40 years old.

#### AWARDS

2008 San Francisco Chronicle Wine Competition - **GOLD**  
2008 Fingerlakes International Wine Competition - **SILVER**