



# MAIN STREET WINERY

MERLOT

2006

**VINEYARD INFORMATION** Main Street Winery Merlot was crafted from four of California's premier, cool-climate, coastal appellations. Lots from Napa, Santa Barbara, Lake and Monterey Counties were blended to enhance complexity, balance, and varietal accuracy.

**WINEMAKING** We used the Délestage method favored by many top Bordeaux chateaux during fermentation of our 2006 Merlot. We rack the fermenting wine into an empty tank, allowing the cap to settle to the bottom and then return the wine back to the original tank, splashing the juice over the cap. This helps to develop deeper color and provide greater flavor extraction. It also gives us the opportunity to remove seeds that can add harsh tannins or green flavors to the finished wine. After a 10-day maceration, the wine was transferred to a combination of new and used French and American oak.

**TASTING NOTES** Main Street Winery wines are pure manifestations of the grape variety, and this 2006 Merlot is no exception. The wine is lush, rich, and remarkably smooth. Ripe, juicy fruits start on the palate but lead to a mouth-watering acidity and a smooth finish.

## TECHNICAL ANALYSIS

• COMPOSITION	98% Merlot
	2% Cabernet Sauvignon
• APPELLATION	80% Monterey County
	8% Santa Barbara County
	7% Napa County
	5% Lake County
• ALCOHOL	13.5%
• TOTAL ACIDITY	0.52g / 100ml
• pH	3.63
• RESIDUAL SUGAR	0.17g / 100ml
• NOTES	

