



2006 PAHLMAYER NAPA VALLEY MERLOT

TECHNICAL NOTES

Release Date:	May 1, 2009	Bottled:	April 7, 2008
Suggested Retail:	\$90	Alcohol:	15.2%
Winemaker:	Erin Green	pH:	3.68
Vineyards:	Waters Ranch & Rancho Chimiles Vineyards	Total Acidity:	0.608
Composition:	89% Merlot, 11% Cabernet Sauvignon		

WINEMAKING NOTES

The grape clusters are hand-sorted, and once de-stemmed, the berries are hand-sorted again on the way to the tank. This is followed by a four to five day cold soak, depending on flavor extraction. The fruit is then allowed to ferment with 100% native wild yeast in small open-top fermentors for two to three weeks. Near the end of fermentation, the must is gently pressed and the wine is moved to barrels where it finishes its primary as well as secondary fermentations. Ageing continues in 80% new French oak – a combination of Taransaud, St. Martin and Cadus barrels for close to 18 months. The wine is bottled unfiltered and unfiltered.

TASTING NOTES

“This is a concentrated wine with extractive notes of dusty cocoa, black cherry and generous spice accented with cassis. It is perfectly balanced and the flavors are seamlessly integrated. The tannins are big, dark and supple and the finish goes on and on.”
— Erin Green, Winemaker

RATINGS

Robert Parker, *Wine Advocate* #180, December 2008: 94 points

“...Pahlmeyer’s offering remains one of the classic examples of just how great Merlot can be in Napa. The 2006 Merlot (89% Merlot and 11% Cabernet Sauvignon) exhibits sweet chocolate, mocha, cola, black cherry, and plum aromas and flavors as well as full body, a sumptuous, dense texture, and no hard edges. The beautifully integrated acidity, tannin, and wood result in a hedonistic, mouthfilling, luscious Merlot to consume over the next 10-15 years.”