

ROUND HILL

2006
CALIFORNIA
MERLOT

The new Round Hill. Always fresh, always flavorful.
Sustainably farmed and family managed.



RELEASE DATE
May 2008

TASTING NOTES

Flavorful and satisfying, the 2006 Merlot exudes the supple charm for which this varietal is prized. Bright Bing cherry, anise, earth and mineral notes in the aroma mingle with soft rose petals. Bing cherry and berry flavors linger pleasingly on the palate with hints of toasted oak and vanilla with bright acid in the finish.

FOOD PAIRINGS

An exceptionally easy-drinking wine, this supple Merlot pairs well with pizza, barbecued chicken or braised pork chops. For those wine drinkers that also happen to be great chefs you will enjoy pairing this bright Merlot with a New Orleans style sausage and shrimp jambalaya or a Jamaican style jambalaya with fresh crayfish. Full flavored pasta dishes, steaks or rack of lamb are also a great accompaniment to this wine.

WINEMAKER'S NOTES

Sometimes we just have to pay tribute to the weather gods, who provided us with some spectacular conditions and made this one of the shortest growing seasons on record for the past 20 years. Although being one of the shortest growing seasons, it managed to produce the third largest harvest in history. September arrived with its usual heat and the chaos of harvest went into full swing. While berry size appeared to be smaller flavors seem to be full and intense. From all indications this looks to be an exceptional harvest with superior quality wine!

VINEYARDS

Select vineyards throughout California.

BLEND

84% Merlot, 12% Cabernet Sauvignon, 3% Zinfandel and 1% Grenache.

ACID/pH

0.63 / 3.50

ALCOHOL

13%

