

COVEY RUN

QUAIL SERIES 2006 Merlot

BACKGROUND

Merlot has traditionally been grown as a blending grape for Cabernet, but its relatively soft tannins and supple fruitiness have earned it recognition as a varietal to be enjoyed in its own right. From its ancestral home in Bordeaux, it has found a home in most New World vineyards as well as in some of the Old. Merlot ripens early in the season; one of the primary reasons for its great success in eastern Washington.

WINEMAKING

Our 2006 Merlot was de-stemmed and then fermented in tank using pumpovers to extract color and flavor from the skins. We aged each vineyard lot separately in a blend of approximately 75% American and 25% French oak barrels for nine months and then blended them with tank aged wine to soften the barrel tannins.

WINE DESCRIPTION

The ruby red color, red raspberry fruit, smoky toast flavors with hints of cinnamon, found in this wine are all trademark descriptors for Washington Merlot. The 2006 vintage is fruit-forward with a rich ruby color, subtle tannins and distinct acidity, providing the structure necessary for longevity and aging potential.

FOOD PAIRING SUGGESTIONS

This Merlot is well-balanced and complements a range of culinary fare. Its soft tannins make it a great partner to mildly spicy Asian, Tex-Mex, Cajun and Caribbean dishes. It also goes well with pasta, gnocchi and pizza with red sauce as well as hamburgers, grilled chicken and pork chops.

TECHNICAL DATA

Winemaker:	Kerry Norton	Harvest Date:	Sept 2006
Appellation:	Columbia Valley	Bottling Date:	Dec. 2007
Blend:	80% Merlot, 20% Malbec	Release Date:	January 2008
Vineyards:	Bacchus, Alder Ridge, Oasis	Cases Produced:	18,000
Alcohol:	13.8%		
T.A.:	0.54 g/ 100 ml		
pH:	3.66		