



Bottled with love, for the joy of living.

WINEMAKER
Michael Muscardini

CASES PRODUCED
392

HARVESTED
Oct 9, 2006

BOTTLED
Aug 31, 2007

pH
3.43

TA
6.33 q/L

ALCOHOL
13.9%

2006 SANGIOVESE

MERLO VINEYARDS

DRY CREEK VALLEY, SONOMA COUNTY

VINEYARD

Merlo Vineyards rests at 900 feet of elevation in the Upper Dry Creek Valley, Sonoma County. The Muscardini Cellars block falls south and sits in well-drained, iron-rich soils. Our four-acre block produces less than three tons per acre.

VINTAGE

2006 was a great year for growing grapes. An early start with long, hot summer days cooling off at night allowed extra time for ultra ripe fruit.

WINEMAKING

The hand picked grapes arrived at the winery still cold, and the must was cold soaked for three days in both open and closed top tanks. Twenty hours after the crush, we bled off 15% of the free run juice for the 2006 Rosato di Sangiovese. In time, this helped make a bigger, bolder Sangiovese. After a light press, we aged the wine for twelve months in 35% new American and Hungarian oak barrels.

TASTING NOTES

This Sangiovese reveals aromas of violets, red raspberry, and plum, with a hint of tobacco and vanilla. Savor the bright fruit, raspberry and cherry. It has soft tannins with a lingering finish; a great food wine.

AWARDS

2009 San Francisco Chronicle Wine Competition ~ Gold
2008 SF International Wine Competition ~ Silver
2008 LA International Wine Awards ~ Silver

Drink now or cellar for up to two to three years.

Enjoy ~

Michael Muscardini

