



COHO

2006 Michael Black Vineyard Merlot, Napa Valley

Harvest:	Hand-picked on October 12 & 14, 2006
Appellation:	Coombsville area of Napa Valley
Varietal Composition:	100% Merlot
Brix at Harvest:	26.7 Brix
PH:	3.52 pH
Total Acidity:	6.5 g/L
Crush:	100% whole berries
Pre-fermentation:	4 day cold soak at 50 degrees F
Fermentation:	14 days primary, malo-lactic fermentation in barrel
Peak Temperature:	93-94 degrees F
Pressing:	10 days after the onset of fermentation
Aging:	22 months in barrel
Oak:	100% French oak, 50% new for the vintage consisting of Allier, Tronçais and Center of France forests, both medium and medium plus toast
Bottled:	July 31, 2008
Produced:	310 (9L) cases, including 6/1.5L cases
Release Date:	November 1, 2009

Winemaker's Notes:

Appealing and complex aromas of wild berry, red currant with a dusty, mocha-vanilla and warm, cedar-wood spice. Very richly structured and dense on the palate, it shows silky tannins that well-knit together with bold black cherry fruit and a richly-flavored, fruity finish.

Finished Wine Statistics:

Alcohol: 14.8% pH: 3.56 pH TA: 5.8 g/L