

Seabiscuit Ranch 2006 Merlot



VINEYARDS

The Legendary thoroughbred Seabiscuit was retired to a ranch in Mendocino County's Redwood Valley, where his memory inspires the winemaking endeavors there. Seabiscuit Ranch vineyards are located in Reeves Canyon on a southern portion of the original Ridgewood Ranch that was Sea Biscuit's home. Located just 20 miles from the Mendocino coastline, these small, award-winning vineyards are perched at an altitude of 1,000 feet on steep slopes of the Pacific Coastal Mountain range. The vines are nurtured and harvested entirely by hand according to sustainable growing practices.

DESCRIPTION:

This special wine is the fifth release of a limited-release version of a true "reserve" quality wine whose style and quality are selected from individual barrels which have the most fruit character in the wine. This is a bold and gutsy Merlot. The western facing exposure assures the grapes ripen with exceptional fruit aromas and flavors, while the cool evening temperatures assist in retaining fresh ripe flavors and natural acidity.

Lovely full bodied red fruit flavors predominate, with good acidity balance and a soft mouth-filling silky finish. The wine is styled to accompany foods. Serve with grilled meats or poultry. Merlot also is a great complement for rich tomato-based pasta sauces.

WINEMAKING:

The grapes were harvested by hand, crushed into a stainless steel tank and fermented dry. After pressing, the wine was transferred into small oak barrels for extended aging to develop full flavors and soften the natural tannins. Cabernet Sauvignon from Alexander Valley was added for ripe fruit flavor complexity.

PRODUCTION:

443 cases - 750 ml

BLEND:

89 percent Merlot, 11 percent Alexander Valley Cabernet Sauvignon

HARVEST:

September 27, 2007 at 25.2 degrees Brix.

AGING:

20 months in small American and French oak barrels

ANALYSIS:

14.4% alcohol by volume

BOTTLED:

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