



# Ste·CHAPELLE

*A Northwest Treasure*

## **2006 MERLOT** *Winemaker's Series*

### **BACKGROUND**

Merlot, a key component of the great red wines of France's Bordeaux region, has become the most popular red varietal in the United States. An early ripener, it is ideally suited to the high-desert climate of the Snake River Valley, where warm days and crisp evenings allow us to produce a consistently outstanding Merlot.

### **WINEMAKING**

After crushing the grapes, we ferment the juice at warm temperatures with a full 10-day maceration to fully extract color and flavor from the grape skins. Once fermentation is complete, the wine was lightly pressed off the skins, settled and racked into barrels for aging. Each barrel lot was closely monitored and only the finest were selected for the final blend. One sip of this delicious wine confirms that Idaho is a prime locale for crafting world-class Merlot.

### **WINE DESCRIPTION**

Full-bodied with lavish dark cherry fruit flavors enlivened by crisp natural acidity.

### **FOOD PAIRINGS**

Delicious with grilled red meats and salmon.

### **TECHNICAL DATA**

Appellation:	Snake River Valley, Idaho
T.A.:	.62g/100 ml
pH:	3.55
Alcohol:	13.5 % by volume
Residual sugar:	.45 g/100 ml
Released:	August 2008
Cases Produced:	840