



2006 Mirifice Reserve Pomerol Bordeaux Blend

Our 2006 Mirifice is a blend of 80% estate grown high end Merlot, 15% Napa Valley hillside Cabernet Sauvignon and 5% Calistoga Napa Valley Petite Verdot. Our viticultural practice is 100% organic. We do not use pesticides or inorganic chemicals. The must is cold soaked for a minimum of 5 days, after which pump overs are performed three to four times a day. The wine is aged 18 months in 100% French Oak barrels, the lots were blended after one year of aging and put back into barrels for an additional 6 months.

Blend Components

The estate grown Merlot provides a uniform balance and smoothness with deep long fruits. The Napa Valley Cabernet Sauvignon provides structure, balance and longevity for aging. The Calistoga Napa Valley Petite Verdot provides a deep purple color, espresso and dark chocolate flavors.

Tasting Notes

Color: Deep purple

Aroma: Expansive aromas of red plum, red cherry, cinnamon and hints of allspice.

Taste: Fruit is bright and pretty on the palate, with sweet plum, berry and some cherry married nicely with vanilla, toast and baking spice flavors. The finish is long, supple and racy but best with lots of aeration to fully bring the flavors out.

Recommendations

Serve at: 58 – 62 F

Enjoy now through 2016

Store in a dark dry place: 57 to 62 F

Pairing suggestions: Game such as quail, pheasant
Meats such as lamb, veal, prime rib

Technical Notes

Harvest date	Brix	Vineyard	Blend	
09-15-06	26.5	Tristant Vineyards	Estate grown Merlot	80%
10-7-06	26.0	Mt. Veder	N.V. Cabernet Sauvignon	15%
9-27-06	27.0	Tristant Vineyards	Petite Verdot	5%

Aging : 18 months in 50% new French Oak
Bottling date: 04-07-08
Release date: 08-08-08
Cases produced: 390
Alcohol: 14.1%
pH: 3.7
Total acidity: 6.3 g/l

