

SELBY MERLOT SONOMA COUNTY 2006

“ The beauty of Merlot is that it can pair wonderfully with all types of food, or stand on its own because it is so approachable. But the trick is to make it interesting by extracting its concentrated cherry flavors, then overlaying this wonderful fruit with perfectly balanced oak.”

- Susie Selby



TASTING NOTES:

Selby Merlot is a delicious blend of dark cherry flavors, with intense nutmeg and clove aromatics. The classic Selby style is an opulent, yet elegant, Merlot with concentrated fruit on the front palate, a rich, velvety mouthfeel and a lingering chocolate finish.

PROFILE INFO:

Appellation: Sonoma County
Vineyards/blend: 66% Azevedo vineyard, 33% Cornerstone Vineyard
Brix at Harvest: 24
Harvest date: October 2006
Alcohol: 14.3%

OTHER NOTES:

Extended maceration for six weeks.
Aged in 30% new French and American oak for 20 months.
Bottled: March 2008
Cases Produced: 2100
Release Date: December 2008

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