

Estate expression • Elevated vineyards • Rare

Our Highland Estates wines showcase our estate properties located on mountains, ridges, hillsides and benchlands in cool coastal California vineyards. This series is all about *terroir*. Each label has a pictorial representation of the estate vineyard from which the fruit was sourced. The combination of soil, elevation and climate on each estate is a key contributor to the wine's distinct style.

BOONT RIDGE

2006 MERLOT

ANDERSON VALLEY

STATISTICAL INFORMATION

Appellation:
Anderson Valley

Composition:
100% Merlot

Barrel Aging:
Aged 17 months in French oak barrels, 33% new, with medium to heavy toast finish

Cases Produced: 560

Alcohol: 14.4

TA: .57 g/100 ml

pH: 3.67

KEY POINTS

Elevation: 1,800 – 2,000 feet above sea level.

Source: Anderson Valley in Mendocino County, 100% Merlot

Clonal Selection: Clone 3, Vineyard 2 on Vertical Shoot Position (VSP) trellis with the vines trained and pruned as bilateral cordon.

Soil: Mountainous – volcanic, loam and fractured rock. Extreme mountain ridgetop growing location resulting in very late budbreak.

Flavor Profile: Concentrated, black extracted deep dark fruit. Dense chocolate and Bing cherry characteristics.

Climate: Most northern growing region in California with heavy marine-influence, both in temperature and fog. Vineyards are so close to the water, one can almost taste the salt.

