



## 2006 Jemrose Two Sisters Merlot

Grapes for our 2006 Two Sisters Merlot were picked on October 13<sup>th</sup> at 27.5 brix. Grapes were cold soaked and pressed to French oak barrels using 50% new oak. Aged 20 months in barrels and bottled unfiltered and unfiltered.

### **Winemaker's Notes:**

Deep ruby color. Beautifully fragrant nose of Crème de Cassis, dark cherries, raspberries, roasted chestnuts, and pencil shavings. A rich juicy texture with flavors of plum, dark cherries, chocolate and espresso. On the palate it provides soft rolling tannins which leads to a long supple finish.

### **Price: \$38.00**

Cases: 265 produced

Alcohol- 15.3%

T. A.: .608

pH: 3.68

Cooperage: St. Martin, Taransaud, Sylvain, Alain Fouquet

### **Professional Reviews:**

#### **Wine Spectator**

*Complex and tightly wound, delivering appealing aromas of red current, toasty oak and spice, with dense flavors of plum, loam, and herb notes. Tasted twice with consistent notes.*

#### **Steven Tanzer's IWC**

*Saturated Red. Cherry-vanilla, cassis and cola on the nose. Sweet and fleshy, with deep cherry, dark berry and oak spice flavors and supple texture. Round, gently tannic and broad on the finish, which repeats the cherry and cola notes. Pretty sexy already.*