LAMBERT BRIDGE 2007 Merlot



SPECIFICS

| Appellation | Sonoma County |
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| Vintage | 2007 |
| Release Date | September 2010 |
| Blend | 94% Merlot 3% Cabernet Sauvignon 1% Malbec 1% Petit Verdot 1% Cabernet Franc |
| Cases Produced | 16 |
| Barrel Regime | Barrel aged for 22 months 100% French oak 28% new oak 15% 1 year 52% 2 year 5% 3 year |
| Alcohol | 14.2% |
| Price | \$135 |



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SONOMA COUNTY 94% Merlot 3% Cabernet Sauvignon 1% Malbec

1% Petit Verdot

1% Cabernet Franc With a small yield of about two tons per acre the 2007 Merlot is best described as supple, silky and complexly layered. Right away you will notice concentrated yet bright colors that can be attributed to the small amounts of Malbec and Petite Verdot in the final blend.

The contiguous aromatics and flavors of this wine range from black cherry, to plum, dried rose petals, pie spices and pomegranate. We have added to the complexity of this wine by utilizing multiple coopers as well as various ages of French Oak. Finally you will be greeted by lush texture and supple yet full tannins with just the right amount of grip.

This wine would perfectly compliment a pork loin with roasted winter vegetables and a delicate pomegranate reduction.