

LAMBERT BRIDGE

2008 Merlot



SPECIFICS

Appellation	Sonoma County
Vintage	2008
Release Date	September 2011
Blend	93% Merlot 4% Cabernet Sauvignon 2% Malbec 1% Petit Verdot
Bottles Produced	10
Barrel Regime	Barrel aged for 21 months 100% French oak 52% new barrels 24% 1 year barrels 24% 2 year barrels
Alcohol	14.2%
Price	\$450

SONOMA COUNTY

93% Merlot
4% Cabernet Sauvignon
2% Malbec
1% Petit Verdot

Let's hear it for the 2008 Merlot! The growing season provided us with low yields and high quality- a combination that makes this wine truly special. In fact, this is our smallest bottling of merlot in nearly 20 years, so make sure to grab your fair share before it all disappears.

Grown in some of the cooler pockets of our estate vineyards, this grape variety is notorious for liking slightly milder temperatures than its big brother, Cabernet Sauvignon. The right balance of sun and soil in the vineyard produces grapes that are packed with layers of fruit flavors and sweet spices. A constant on the table at our family dinners, the 2008 Merlot, like vintages before it, is the perfect accoutrement to almost any meal. Don't worry..... whatever you're enjoying for dinner....chances are the 2008 Merlot will add that certain "je ne sais quoi?" and spice up any gathering at the table!

The highly technical wine descriptions of "delicious" and "yummy" by our team at Lambert Bridge can be expanded upon a bit. Dark cherry and Santa Rosa plum characters add depth and structure to this very versatile wine. The spicy aromatic elements are sweet like nutmeg, rose petal, and fresh cut cedar. Lastly, the natural acidity keeps this wine perfectly in balance and ready to serve with the grilled lamb you're having for dinner. Pop the cork and enjoy!

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