



2006 MERLOT VQA

Alcohol 12.5%
Residual Sugar 2.5 g/l
CSPC 498808
PID 1053608

ABOUT THE WINE

We source the grapes for our Merlot from five vineyards across the south Okanagan, allowing us to blend complementary characteristics of each area and vineyard. Primary fermentation was done in open top stainless steel tanks, followed by malolactic fermentation and aging in a combination of American and French oak for 8 months.

TASTING NOTES

Aromas of black cherry, black pepper spice, smoke and tobacco leaf. This is a medium-bodied Merlot with silky tannins and balancing acidity. Flavours of cherry, red berry and spice fill the mouth, followed by lingering notes of blackberry, currants and toast.

FOOD PAIRINGS

Pair it with hearty vegetarian stews, grilled steaks and duck breast with pomegranate reduction.

ABOUT THE WINERY

Red Rooster Winery is located above Okanagan Lake on the Naramata Bench, just north of Penticton. This area is famous for its southwestern exposure and unique microclimate.

Our winery was originally located north of our current location, where we released our first wines from the 1997 vintage. The current winery was opened in June 2004. The tasting room and gallery displays local artists' work throughout the year.

And why a rooster? Because the winery's founders kept Rodiseland Reds in Switzerland; because roosters are good luck symbols in many cultures; and because roosters have a long association with wine (for example, the rooster is the symbol of the Chianti region of Italy).

891 Naramata Road, Penticton, B.C. V2A 8T5
Phone: 250-492-2424 • Fax: 250-492-2400 • Email: info@redroosterwinery.com

VQA Okanagan Valley VQA
www.redroosterwinery.com