



SEABISCUIT RANCH®

2006 SUPERFECTA MERITAGE (Bordeaux Blend), Mendocino

This is an exceptional red wine blend of four classic varieties. It is our first release of Seabiscuit Ranch **SUPERFECTA MERITAGE**, and our fourth vintage of a classic Bordeaux blend. Previous wines used three varieties, thus the previous name TRIFECTA. We changed the name to **SUPERFECTA**, a betting term to predict the first four finishers in correct sequence within a race. Our objective is to produce a proprietary true super quality wine comprised primarily of Cabernet Sauvignon with nuances gained with the addition of Merlot, Petit Verdot and Cabernet Franc. All these varieties develop mouth-filling fruit flavors, elegance and finesse from Mendocino County.

Winemaker's Comments:

“The 2006 weather was a year of contrasts and variability; early season downpours, later dry warm temperatures, two hot spells, and a normal harvest season. This allowed the grapes to mature slowly and develop flavors of ripe plums, cherries and blackberries. The grapes were harvested by hand, crushed into stainless steel tanks and fermented dry. In November 2006 after pressing, the wines were transferred into small American oak barrels for flavors to develop and natural tannins to soften.

After 15 months in barrels, in February 2008 we selected the premium barrels of each variety and made the blend that went into small new Central European oak barrels for 8 additional months of aging prior to final blending and bottling. The wine has deep purple color, concentrated ripe fruit aromas and flavors, with medium-to-robust body. It has soft tannins and is ideal for drinking now, yet will benefit from further bottle aging for many years.”

MERITAGE is an invented word combining “*merit*” and “*heritage*” to define the category of wine blended from the traditional noble Bordeaux grape varieties. The grape blend follows. Cabernet Sauvignon: 65%; Merlot: 28%; Petit Verdot: 4%; and Cabernet Franc: 3%.

In winemaking, we selected our *superfecta* of four reserve quality noble varieties, blending to create the *winning combination* of a proprietary *exceptional super wine*. Enjoy!”

Technical Information:

Harvested:	Sept. 27 through Oct. 23, 2006 for four varieties.
Average sugar at harvest:	25.2 degrees Brix.
Varietal blend:	65% Cabernet Sauvignon, 28% Merlot, 4% Petit Verdot and 3% Cabernet Franc.
Fermentation:	Stainless Steel tanks
Barrel aging:	American and European oak barrels 23 months.
Alcohol at bottling:	14.2 percent by volume.
Bottling:	October 20, 2008
Production:	810 cases (12x750ml).
UPC number:	0 83663 60523 2 (a new number)
Suggested retail price:	\$28.00 for 750ml bottle