



# SELENE

## 2006 MERLOT, FREDIANI VINEYARD, NAPA VALLEY

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**Release:** April 2008; 627 cases

**Varietal  
Composition:** 100% Merlot

**Vineyard:** Frediani Family Vineyard Merlot, Calistoga

**Wine Making:** For the 2006 vintage Selene picked up a second block of Merlot from Frediani Vineyard in Calistoga on the Silverado Trail near Pickett Road. While our original block is planted to clone 181 on St. George rootstock, the second block is planted to a selection of Merlot from Jordan grafted on St. George. This block is very well-established, having been planted without irrigation in the 1970's and dry-farmed ever since. Its low-yielding vines bring tremendous depth, concentration, and texture to the wine.

**Vintage:** As a vintage, 2006 was nicely measured with normal-plus rain in the winter and even summer and fall temperatures for ripening. Total maceration time was 18 days for the 181-block and 21 days for the J-Merlot block. The wine was aged for 15 months in French oak, 70% new, from the Taransaud and Nadalie cooperages, Center and Nevers forests, respectively.

**Tasting Notes:** Violets, raspberry jam, dark chocolate, fresh coffee berry, vanilla, brown sugar, and a hint of earth and bay laurel on the nose. In the mouth the flavors have very good impact, intensity, and length; the texture has some chewy density to carry the flavors from initial impact through the finish.