

PRIVATE RESERVE
2006 Merlot

Our Private Reserve Merlot was the original red wine label produced by the winery back in 1982, and is celebrated today as the Estate's flagship varietal. This wine incorporates only the best Merlot lots from our vineyard, aged separately in the highest quality new French oak barrels until finalizing the optimum blend prior to bottling.

Vintage

A mild, late spring and early summer temperatures gave the vine canopy time to develop and ultimately protect the fruit during a summer heat spell. Changes in the irrigation for 2006 resulted in enhanced vines, canopy and fruit quality. Cluster thinning in mid-summer of some varieties allowed for quality fruit development through harvest. Toward the end of the growing season we experienced some cooler weather resulting in the 2006 harvest being later than the previous year, with an average yield.

Winemaker Notes

Ripe blackberry and cassis aromas complement hints of cedar and mocha in this full bodied wine. Complex flavors balance a nice, lingering finish. Enjoy now or age for up to twenty years.

APPELLATION: MONTEREY COUNTY	
VINEYARD: CHATEAU JULIEN "ESTATE VINEYARD" IN SOUTH MONTEREY COUNTY SAN ANTONIO VALLEY AVA	
BARREL AGING: 15 MONTHS, NEW NEVERS MEDIUM TOAST FRENCH OAK FROM COOPER NADALIE	
BLEND: 100% MERLOT	pH: 3.62
TOTAL ACID: 0.66G / 100ML	ALCOHOL: 14.5%
HARVESTED: SEPTEMBER 13, 2006	



Moroccan-Spiced Scallops with Lentils

Ingredients

- 1 tsp ground cumin
- 1 tsp ground coriander
- 1/2 tsp ground cinnamon
- 2 Tbsp olive oil, divided
- 1/2 cup chopped onion
- 2-1/2 cups vegetable broth (or more)
- 1 cup red lentils,* rinsed
- 1/4 cup chopped fresh cilantro plus additional for sprinkling
- 1-1/2 lbs sea scallops, patted dry

Serves: 4

**Also known as masoor dal; sold at some supermarkets and at natural foods stores and Indian markets. If unavailable, use green lentils and increase cooking time to about 30 minutes.*

Preparation

Mix first 3 ingredients in small bowl. Heat 1 tablespoon oil in heavy medium saucepan over medium-high heat. Add onion and sauté until translucent, about 4 minutes. Add 2 teaspoons spice mixture and sauté 30 seconds. Stir in 2-1/2 cups vegetable broth and lentils. Bring to boil; reduce heat to medium and simmer until lentils are tender, adding more broth by tablespoonfuls if dry and stirring occasionally, about 10 minutes. Stir in 1/4 cup cilantro; season to taste with salt and pepper.

Meanwhile, heat 1 tablespoon oil in heavy large skillet over high heat. Sprinkle scallops with salt, pepper, and remaining spice mixture; add to skillet and cook until browned on both sides and just opaque in centers, about 2 minutes per side. Top lentil mixture with scallops and sprinkle with additional cilantro.

Serving & Food Pairings

Keep flavors simple and complementary — don't allow food to overwhelm the wine or vice versa. Basic Ingredients pair well with the wine and Bridge Ingredients help connect the wine.