

2006 Druid's Fluid

The Druid's Fluid was first made in the 2000 vintage on accident due to a nitrogen deficiency in the soils that we had no way of predicting. Bottled upon the request of everyone who tasted our "mistake", we have increased the production on each succeeding vintage yet it still sells out every year. A wine made for the people.

Details

Grape Variety/Origination: 56% Merlot, 13.5% Zinfandel, 15.7% Syrah, 14.4% Cabernet - Applegate Valley

Growing Conditions: The Golden Vintage. Not so hot, not so cool. Nice, even, warm weather, extended late into the season.

Winemaker Comments: Possibly the best Druid's Fluid released to date. Tons of fruit, blackberry, currant, spice, plum, with a nice level of oak on the nose. The wine is dangerously easy to drink, ultra-smooth, and delectable.

Tasting Comments: Bright, red/black hue. Aromatics of fresh bing cherry. The slight sweetness is integrated well with alcohol and acid.

Fermentation

Method: Cold Soaked, Pressed Early
Length: 10 Days
Temperature: 60 - 80F
Maloactic: Partial
Length of Barrel Aging: 5 Months
Origin of Barrel: Hybrid French - American

Technical Data

Alcohol: 13.70%
Brix: 24
Free SO2 at btl: 23
pH: 3.48
r.s. (g/L): 1.5
Total Acidity (g/L): 6

Awards

People's Choice Award!



Pricing:

Wholesale Price \$_____

Suggested Retail \$_____

