



**DEL RIO  
Merlot  
2006**

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Our 2006 Merlot shows fruits of black currant and blueberry followed by vanilla and coconut flavors. The nose gives way to nuances of smoke and cedar notes. The use of both French and American oak barrels adds a luxuriant dimension to this wine. This Merlot pairs well with a variety of foods, but we recommend trying it with red meats and sharp cheeses.

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