



WINE STATISTICS

BLEND:	83% Cabernet Sauvignon; 10% Cabernet Franc; 5% Merlot, 2% Malbec
APPELLATION:	Sonoma Valley
HARVEST DATES:	October 12 th through October 27 th , 2006
SUGAR AT HARVEST:	25.3 degrees Brix average
FERMENTATION:	14 days in stainless steel tanks, pumped over three times daily
AGING / COOPERAGE:	100% aged 18 months in 20% new French, Hungarian, and American oak barrels
ALCOHOL:	14.5% by volume
ACIDITY:	TA = 0.56 g/100ml; pH = 3.55
PRODUCTION:	2,975 cases (12 x 750ml); 7 cases (6 x 1.5L bottles)
RELEASE DATE:	September 1 st , 2008
WINERY RETAIL:	\$28 per 750ml bottle, upon release

WINEMAKER'S NOTES

Supple and generous, this is a solidly built Cabernet blended in the classic Bordeaux style. A ripe mouthful of currant and cherry flavors is framed by fine tannins and a touch of spicy oak. It has a classic bouquet bursting with berries, cassis and spice. A generous portion of Merlot, Cabernet Franc, and Malbec are blended in to add charm and grace, further enhancing the bright berry flavors and lively acidity. Try this wine with hearty stews, wild mushrooms and grilled meats. Though ready to enjoy now, this wine will develop gracefully with 5 to 7 years of additional cellaring.