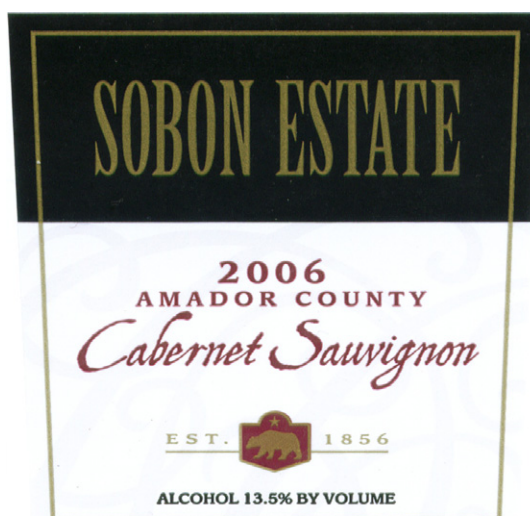
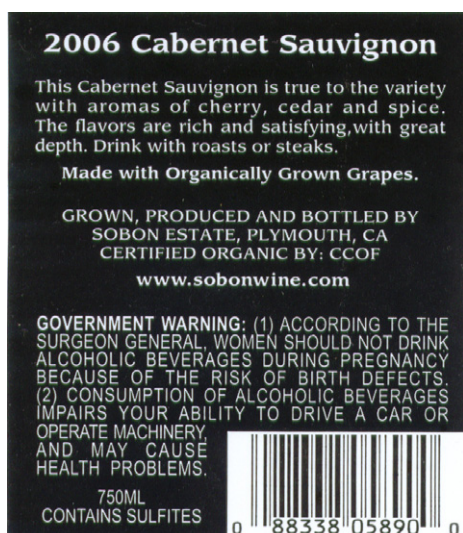

2006 Cabernet Sauvignon

Winemaker Notes



DESCRIPTION

From our own organically farmed vines planted in 1980. The fully mature vines produced a smaller than normal crop of excellent fruit this vintage, resulting in a wine with much richness and depth. The Cabernet Franc has contributed to the marvelous aroma and has balanced the rich flavors of the Cabernet Sauvignon. This wine will peak in about five years and hold for five to ten years after that.

FOOD PAIRING

This wine best compliments beef or veal with full flavored sauces.

SPECIFICATIONS

Aged 15 months in French and American oak, 30% new

81% Cabernet Sauvignon—Estate Vineyard

19% Cabernet Franc—Estate Vineyard

Residual Sugar: 0.2%

Total Acid: 6.7 gm/l

pH: 3.7

Alcohol: 13.9%

BOTTLING DATE

May 7, 2008 - 1,009 cases, 750 ml

RELEASE DATE

September 1, 2008