



**2006 Sangiovese
Technical Information**

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| Harvest Date: | October 9 to October 26 |
| Varietal Composition: | 94 percent Sangiovese 6 percent Cabernet Sauvignon |
| Appellation: | Napa Valley |
| Vineyards (all Estate): | 94 percent Soda Creek Vineyard 6 percent Stags Leap vineyard |
| Bottling Date: | June 2008 |
| Release Date: | August 2008 |

Vintage Notes: Flooding kicked off the New Year in Napa Valley, which made for great news headlines, but did little damage to dormant vines, as seasonal cover crops stabilized soils in vineyards and rain continued late into spring. Gray skies and cool, wet weather delayed bud break by a few weeks, but also kept frost at bay. By early June, the sun came out and vines began to bloom and set fruit. In mid-July, a record-setting heat wave lasted about ten days. Whatever grapes may have been sunburned were removed during the normal post-veraison cluster thinning. Seasonal and somewhat cooler weather returned in August. The mild weather pattern continued throughout harvest, allowing for moderately paced and deliberate ripening and a long harvest period.

Winemaking Notes: Average harvest sugar was 27.2° Brix. After fermentation occurred, tanks were drained and pressed after a 12-day maceration. This wine averaged 11 months in 100 percent French oak barrels, 3% new.

Analysis: Alcohol, 14.4 percent; titratable acidity, 5.11 g per L; pH, 3.70.

Tasting Notes: Abundant aromas of perfectly ripe cherry, earth, vanilla, green tea and clove. Loaded with flavors of juicy cranberry fruit on the palate, and caramel on the finish.

Suggested Retail Price: \$28.00