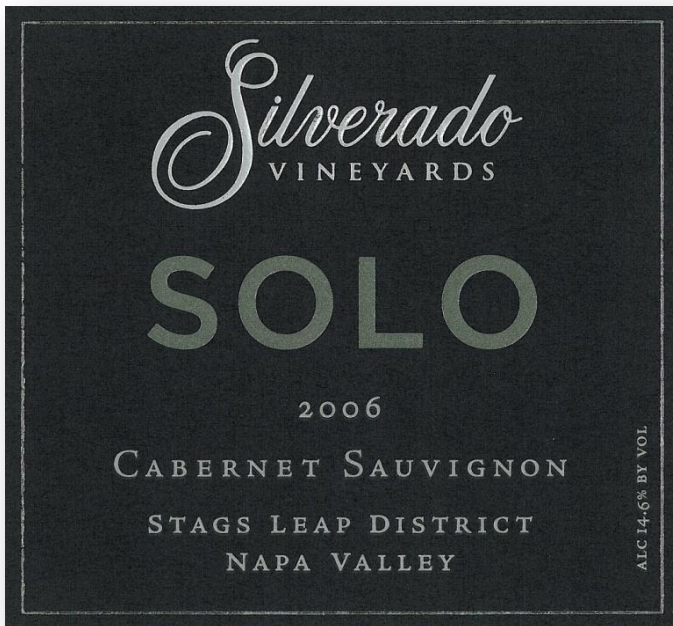


2006 NAPA VALLEY
STAGS LEAP DISTRICT
CABERNET SAUVIGNON
SOLO



In 1981, Ron and Diane Miller established Silverado Vineyards in the heart of Stags Leap District. Over the years, they expanded their estate to include six distinctive vineyards in the Napa Valley and Carneros. The beautiful fruit from these ranches is the exclusive source of Silverado Vineyards' Estate and Single Vineyard wines.

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VINEYARDS

STAGS LEAP VINEYARD, NAPA VALLEY (100%)

On land that has supported vines since the 1880s, our vineyard was the third property planted to Cabernet Sauvignon in what became the Stags Leap District, and fruit from this property helped establish the area's reputation in the 1970s. SOLO is produced entirely from grapes grown in this vineyard, which stretches across the rocky terraces and gentle slopes between the Silverado Trail and the Napa River. It displays all the ripe and complex fruit, supple texture, and solid structure that helped define the District, the most distinctive Cabernet-growing region in the Napa Valley.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

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 the harvest, allowing for moderately paced and deliberate ripening and a long harvest period.

HARVEST DATES: October 18 – 20
AVERAGE YIELDS: 3.90 tons per acre
AVERAGE BRIX: 24.7

WINEMAKING NOTES

MACERATION: Average 25 days
BARREL AGING: The wine average 17 months in 50 percent new French oak. Overall Barrel profile – 63 percent French oak and 27 percent American oak.

CASES BOTTLED: 1,412
ALCOHOL: 14.7%
T.A.: 5.82 g/L
pH: 3.65
RELEASE DATE: April 2010

TASTING NOTES

Pure ripe red fruit aromas with layers of earth and spice. Broad palate with plum fruit and hints of dried herb that lead to a finish with perfectly balanced tannin.