



VINTAGE	2007	2008	2009	2008	2008
WINE TYPE	Cabernet Sauvignon	Chardonnay	Roussanne	Syrah	Petite Sirah
VINEYARD	<i>Pacific Valley & Yates</i>	<i>Arroyo Seco & SLH</i>	<i>Ing Vineyard</i>	<i>Ing Vineyard</i>	<i>Pacific Valley & Newell</i>
APPELLATION	San Antonio Valley / Monterey	Monterey	San Antonio Valley / Monterey	San Antonio Valley / Monterey	San Antonio Valley / Monterey
VARIETAL COMPOSITION	90% Cabernet Sauvignon, 5% Syrah, 3% Malbec, 3% Cabernet Franc	100% Chardonnay	80% Roussanne, 10% Marsanne, 10% Viognier	100% Syrah	100% Petite Sirah
HARVEST BRIX / ALCOHOL	26.5 degrees / 14.8%	22.5 - 24.5 degrees / 14.4%	24.5 degrees / 14.0% / .58	26.8 degrees / 14.9%	26.8 degrees / 14.9%
TOTAL ACIDITY / PH	0.63g/100ml / 3.75	0.68g/100ml / 3.45	0.58g/100ml / 3.5	0.58g/100ml / 3.68	0.56g/100ml / 3.68
CASES PRODUCED	4,000	500	500	750	900
WINE DESCRIPTION	Black cherry, ripe plum, rose petal & currants meld with mocha, vanilla & leather, integrated yet ample tannins	Refreshing aromas of lime, kiwi & pineapple, with a touch of toasty oak and honey on the finish	Lush & off-dry with exotic flavors of tropical fruits, apricots, wildflowers & spices	Aromas of blueberries, cherries and plums combine with black locorice and mocha with full firm tannins.	Aromas of black cherries and plums combine with black locorice, mocha leather and earth with full firm tannins.
WINEMAKER COMMENTS	This wine is blended with several small lots of assorted varietal wines from two vineyards to complement the intense cabernet character of this San Antonio Valley assemblage. Barrel aged in a combination of French and American Oak, the heart of this wine contains currant and black fruit flavor with nice chewy yet integrated tannins.	Our grape sources are quite diverse for this wine including Santa Lucia Highlands, Arroyo Seco and San Lucas of Monterey County. The 2008 harvest was generally uniform and each area was picked at optimum ripeness. Some of the wine as fermented in new French Oak while the rest in Stainless steel tanks for a fresh style yet spicy and full bodied due to the barrel influence.	Grower Dennis Ing provided us with the fruit again this year yielding 2.5 tons/acre. The grapes were combined and co-fermented in Stainless Steel tanks and aged for 5 months in neutral French Oak barrels. The wines' intensity reflects not only the shy production but the wonderful ripeness and flavor from these soils.	The grapes come from the Ing Vineyard which has a shaley loam topsoil laced with chalk and limestone. We used 3 differencnt clones from the vineyard; Estrella, Syrah Noir and 877. After a 24 hour cold soak, they were fermented to dryness and aged in 2-3 year old French and American Oak for 18 months. Rich and full flavored, this year's syrah exhibits dark fruit flavors and firm tannins.	The grapes this year come from two vineyards. Pacific Valley has deep mineral and volcanic soils. Newell sits in shaley loam topsoil laced with chalk and limestone. After a 24 hour cold soak, they were fermented to dryness and aged in 2-3 year old French and American Oak for 18 months. Rich & robust in style, the deep color of the wine leads to full spicy and earthy flavors.

