



VINTAGE	2006	2008	2008	2007	2007
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>Pacific Valley & Yates</i>	<i>Pierce Ranch</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% Merlot, 2% 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%	25.8 degrees / 14.4%	26.8 degrees / 14.7%	26.1 degrees / 14.8%
TOTAL ACIDITY / PH	0.63g/100ml / 3.75	0.68g/100ml / 3.45	0.67g/100ml / 3.5	0.59g/100ml / 3.79	0.60g/100ml / 3.78
CASES PRODUCED	3,600	500	400	500	400
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	Crisp, creamy & dry with lush flavors of tropical fruits, apricots, wildflowers & spices	Aromas of black cherries & currants, plums & chocolate with full firm tannins	Deep purple in color, rich with hints of blackberry, smoked bacon and cassis, round full finish
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.	We are excited to have a new grape source for this wine which comes from grower Dennis Ing. The vineyard barely yielded 2 tons/acre. The grapes were combined and co-fermented in Stainless Steel tanks and aged for 8 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 this year come from two vineyards. Pacific Valley has deep mineral and volcanic soils. Yates sits in clay topsoil laced with chalk and limestone. After a 36 hour cold soak, they were fermented to dryness and aged in French and American Oak, 20% new. Rich and elegant in style, this year's syrah exhibits dark fruit flavors along with excellent balance and long finish.	The rolling hills of the Pierce Ranch Vineyard feature soils mixed with chalk, shale and loam. Their Petite Sirah grapes yield a robust yet balanced wine. Black pepper and dark fruit dominate the aroma. Barrel aging the wine in French Oak (30% new) added the necessary richness and spice. Ample tannins support the long finish.

