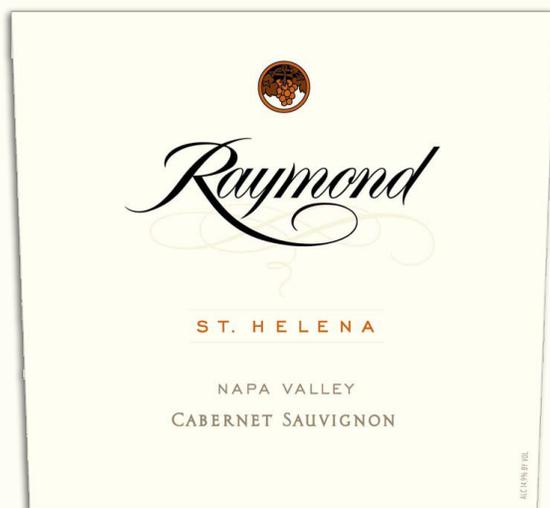


2006 APPELLATION COLLECTION ST. HELENA CABERNET SAUVIGNON



IN THE VINEYARD

The St. Helena estate vineyards are comprised of 3 main vineyards, Gretch, McCarthy and Wheeler Farms, which are located just north of the winery and were purchased back in 1985 by the Raymond family. These vineyards are located on gravelly alluvial fan soil with excellent drainage, an essential component in high quality fruit development. The vineyards are planted with a vertical shoot positioning trellis system and vines are spaced eight feet apart with eight feet between rows. The vines are also less vigorous in the area of the Napa Valley, producing smaller berries and lower yields, for more concentrated, intense wines with good tannin structure. This wine is produced to showcase the terroir and distinct flavor characteristics of these vineyards.

ABOUT THE VINTAGE

The 2006 vintage began with a delayed bud break due to wet weather in the spring. June was a typical month, as the sun warmed the earth, and the vines began to bloom and set fruit. Because of the late start to the season, canopies had not yet been thinned when a 10-day heat wave hit in July, so the young clusters were shaded from the hot sun. Cooler weather arrived in August and continued throughout harvest, allowing for a moderately paced and deliberate ripening.

CONVERSATIONS WITH THE WINEMAKER

The grapes were fermented on the skins for ten days with pumpovers twice daily. After fermentation, the wine was gently pressed, racked and aged for 15 months in 100% French oak barrels, with 75% new oak in Nadalie and Chalafour barrels. Tightly grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

Aromas of summer fruits picked right at the peak of flavor coupled with the pleasant aromas of black tea, cranberries and a warm graham cracker crust permeate the glass with every swirl. In mouth, the wine has a pleasingly silky entry and weight as the taste of fresh strawberry jam fills your palate, transitioning to a well-structured, lengthy finish. This luscious, rich wine pairs well with rosemary and garlic crusted pork tenderloin, Moroccan lamb with couscous, or baked rigatoni with a spicy sausage sauce.

TECHNICAL NOTES

APPELLATION: ST. HELENA, NAPA VALLEY

VARIETAL: 100% CABERNET SAUVIGNON

ALCOHOL: 14.57% BY VOL.

PH: 3.66

TA: 7.1 G/L

FERMENTATION: 15 MONTHS IN 75% NEW
FRENCH OAK

CASE PRODUCTION: 1,152 CASES