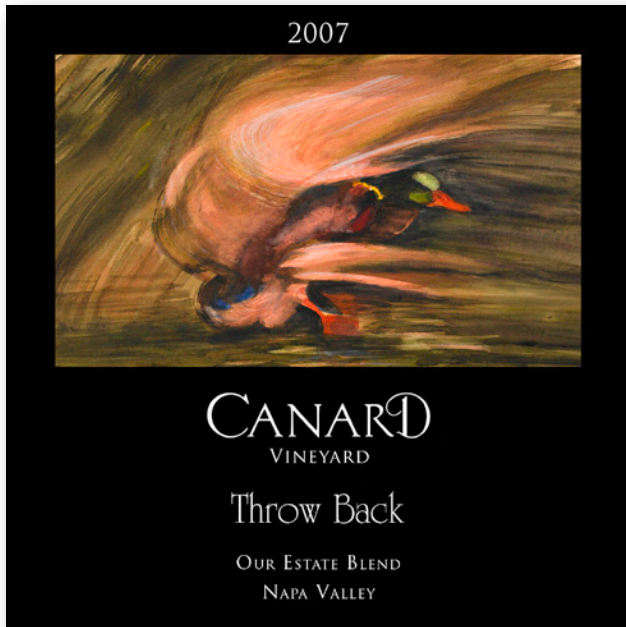


CANARD VINEYARD – ESTATE

‘THROWBACK’



Vintage:	2007
Appellation:	Napa Valley: Calistoga, CA
Fermentation:	Cold Soaked 5 days (avg), for a total of 26 days on the skins
Aging:	19 months in French Oak (45% New)
Cooperages:	Fouquet, Sylvain, Others
Varietals:	85% Cabernet Sauvignon 10% Merlot 5% Cabernet Franc
Alcohol:	14.6%
Release Date:	August 1, 2010
Cases Produced:	48
Suggested Retail:	\$55.00

VINEYARDS & WINEMAKING

Our winemaker, Brian Graham, believes that the vineyard is absolutely the most important factor when creating a wine. “For me, it’s the vineyard that creates the quality and a wine’s uniqueness. Really it’s all about the vineyards.”

Situated just South of Calistoga on the Silverado Trail, this sustainably farmed vineyard has short cool mornings and evenings with long very warm days. Deficit irrigation and traditional cordon trained vines high above the soil allows for a constant breeze to flow through the vineyard. This environment yields the qualities most prized among Napa Valley fruit.

After picking, the grapes were sorted and de-stemmed into a fermentation tank where they rested and soaked for 5 days. After a warm fermentation the wine went through extended maceration for 7 additional days. Aged in only French Oak barrels for 19 months with neither fining nor filtering.

TASTING NOTES

On the nose sweet black plums and black berries with cinnamon and allspice dominate followed by hints of vanilla and worn leather.

The palate has an extremely soft entry of more black plums, black cherries and chocolate. The mid-palate is dense and big leading into a long full bodied finish of sweet chocolate and vanilla with hints of nutmeg and clove. This is a long term cellar wine.