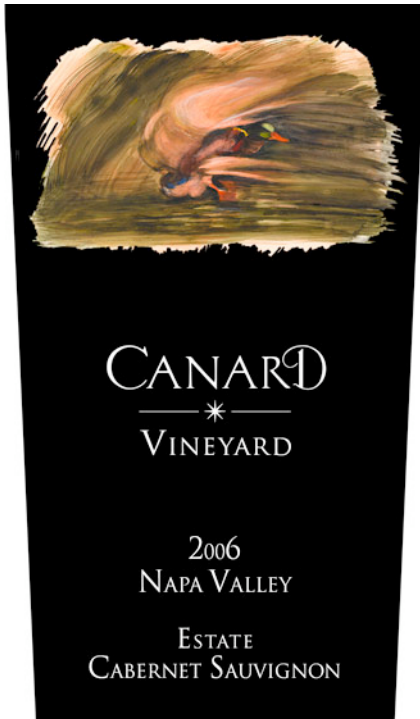


CANARD VINEYARD – ESTATE CABERNET SAUVIGNON



Vintage:	2006
Appellation:	Napa Valley: Calistoga, California
Fermentation:	Cold Soaked 5 days, for a total of 24 days on the skins
Aging:	17 months in French Oak (40% New)
Cooperages:	Fouquet, Bel Air
Varietals:	100% Cabernet Sauvignon
Alcohol:	14.2%
Release Date:	August 1, 2008
Cases Produced:	927
Suggested Retail:	\$29.00

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 17 months with neither fining nor filtering.

TASTING NOTES

Farmed with a sustainable approach and dry farmed creates smaller than normal Cabernet Sauvignon fruit of exceptional quality. On the nose this wine shows rich, ripe black cherries and black berries with hints of tobacco, rose petals and clove. The palate is consistent with nose while adding intense depth, elegance, a rich mid-palate and a very long soft tannin finish.