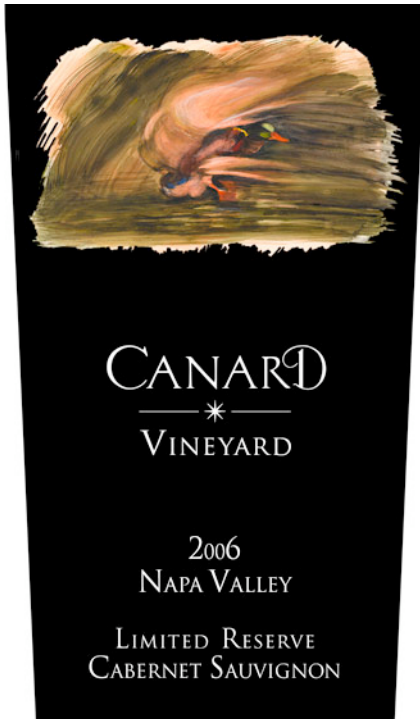


CANARD VINEYARD – LIMITED RESERVE CABERNET SAUVIGNON



Vintage:	2006
Appellation:	Napa Valley, California
Fermentation:	Cold Soaked 6 days, for a total of 42 days on the skins
Aging:	18 months in French Oak (70% New)
Cooperages:	Fouquet, Bel Air, Demptos, Taransaud
Varietals:	96% Cabernet Sauvignon 2% Merlot 2% Petit Verdot
Alcohol:	14.5%
Release Date:	August 1, 2008
Cases Produced:	217
Suggested Retail:	\$42.00

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 6 days. After a warm fermentation the wine went through extended maceration for 24 additional days. Aged in only French Oak barrels for 18 months with no fining nor filtering.

TASTING NOTES

The nose of this wine explodes with briary red and black fruits accented by sweet black plums, nutmeg and sage. A seem less transition from the nose to the palate yields to an entry of black cherries, ripe black berries and crushed clove with a long, very dry finish of vanilla and espresso beans. This wine will continue to mature gracefully for 12-15 years.