



2006 – ‘Ravenous’

VARIETAL:	<i>80% Cabernet Sauvignon 18% Petite Sirah 2% Petit Verdot</i>
VINEYARD:	<i>St. Helena Winery Vineyard, Block #3</i>
WINEMAKING:	<i>Fermented with Lavin D254 yeast Cold soak at 50 degrees – 5 days Maturation period – 12 days Maceration period – 4 days Racked only 3 times Wine chemistry; - 25.2 Brix at harvest - 3.78 pH at bottling - 0.76 TA at bottling Bottled unfinned and unfiltered</i>
BARREL AGING:	<i>24 months in new French Oak Barrels; - Exclusively o Vicard ,, and o Seguin Moreau</i>
ALCOHOL:	<i>14.4% by volume</i>
BOTTLING DATE:	<i>November 20, 2008</i>
RELEASE DATE:	<i>September 1, 2009</i>
PRODUCTION:	<i>124 cases</i>
CELLARING:	<i>This wine should develop complexity in two years during bottle aging. Suggest that you hold for at least one year prior to serving. Enjoy this beautiful bold wine!</i>
WINEMAKER’S NOTES:	<i>This 2006 Ravenous is a powerful, sweet and fruity explosion. BIG on fruit, this wine combines the best characteristics of both fruits. The concentrated crème de cassis, licorice, and inky blackberry elicited from the Petite Sirah, mixed with all the power of the mocha, currant, dark chocolate, and blueberry from the Cabernet Sauvignon, with a hint of tobacco creates a smooth and silky tannin structure that finishes well in the palate. Will be at its peak between 2010-2013.</i>