



## **2006 – ‘Sympa’ Reserve**

VARIETAL:	<i>99% Cabernet Sauvignon 1% Petit Verdot</i>
VINEYARD:	<i>St. Helena Winery Vineyard, Block #1</i>
WINEMAKING:	<i>Fermented with estate native yeast Cold soak at 50 degrees – 6 days Maturation period – 14 days Maceration period – 12 days Racked only 2 times Wine chemistry; - 26.2 Brix at harvest - 3.67 pH at bottling - 0.64 TA at bottling Bottled unfinned and unfiltered</i>
BARREL AGING:	<i>24 months in new French Oak Barrels; - Exclusively o Taransaud o Darnajou o Vicard o Seguin Moreau,, and o Bossuet</i>
ALCOHOL:	<i>14.83% by volume</i>
BOTTLING DATE:	<i>November 8, 2008</i>
TARGET RELEASE DATE:	<i>September 1, 2009</i>
PRODUCTION:	<i>389 cases</i>

WINEMAKER'S NOTES: *Block# 1 produces an impressively weighty, muscular, complex cabernet sauvignon. Our black/ruby-hued 2006 confirms this with a gorgeous, earthy nose and a thick, dense palate that opens slowly to reveal a mélange of currants, blueberry, baker's cocoa and cherry. A succession of seductive undertones of clean earth, dried herbs adds further depth, harmonizing beautifully over a never-ending finish that melds gripping tannins with earthy notes of oak. This is a teeth-staining glimpse of a most cellar-worthy wine.*

*Not yet released.*