

it could be you! SNAPSHOT

Like a favorite snapshot that evokes a fond memory, a good bottle of wine can create one!

proprietary red wine

THE FACTS & FIGURES

Release Date: June 1, 2010

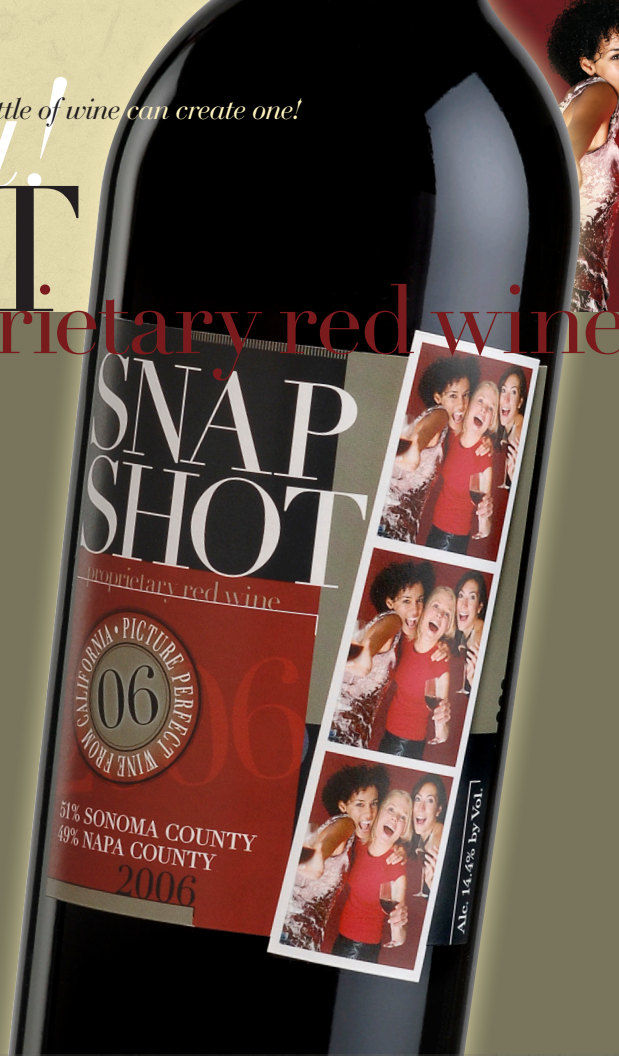
Varietal Composition: 70% Cabernet Sauvignon,
20% Merlot, 5% Cabernet Franc,
2% Malbec, 2% Petite Verdot, 1% Pinot Noir

Appellation: 51% Sonoma County
& 49% Napa County

Harvest: October 2006; Average Brix 25.1%

Technical Data: Alcohol 14.4%;
8,397 Cases Produced

Cooperage: Aged 24 Months in 25% New
& 75% Used French Oak Barrels



THE VINTAGE:

The year began with heavy winter rains, and a late cool and wet spring, lasting until mid-June, caused a slow start to the growing season. To ensure the grapes ripened fully during the shorter than normal season, crops were thinned and leaves removed from around the fruit zone to increase exposure to the sun. Leaf removal also increased air circulation around the clusters, keeping the fruit healthy and free of rot, even after an early October rain. An additional week of ripening intensified fruit flavors.

THE VINEYARD:

Grapes were harvested from sites within Napa and Sonoma counties. The foundation of this wine is Cabernet Sauvignon from our Alexander Valley mountainside vineyard and our Atlas Peak vineyard in Napa County. The Alexander Valley vineyard is situated in a warm microclimate that produces aromatic berry fruit and supple body. In contrast, the cooler climate of our Atlas Peak vineyard at 1500 feet in elevation and closer proximity to San Francisco Bay brings elegance and structure to the wine. The addition of Merlot from Knights Valley and smaller percentages of the other Bordeaux varietals from our estate vineyards creates additional depth and complexity.

THE WINEMAKING:

Following hand-harvesting, the grapes were de-stemmed and gently split open. Full extraction of berry flavors was accomplished through a combination of punching down the cap and gentle pumpover irrigation. Post-fermentation extended maceration was used to enhance body and structure. The wine was then pressed directly to barrel and underwent malolactic fermentation. It aged in French oak for 24 months and was racked four times during 18 months of aging to mature the wine.

TASTING NOTES:

This finely crafted blend of Bordeaux varietals displays dark cherry, and boysenberry fruit complimented by caramel, cedar, cassis, and white pepper aromas and flavors. It is an elegant wine with smooth supple tannins, good acid balance and a long lingering finish. This wine is ready to enjoy now, on its own, or as the ideal accompaniment to a variety of meats, cheeses and pastas.

It could be you!