



2006 EOS ESTATE CABERNET SAUVIGNON

PASO ROBLES · ESTATE BOTTLED

Winemaker Comments

The 2006 vintage was a good balanced growing year with good rainfall during the previous win-ter and an extended ripening season. Crop loads were average. This enabled the vine to ripen the characters along with the sugar for balance between fruit flavors, tannin, and alcohol.

Wine Notes

NOSE: Blueberries, cassis, and flowers with hints of cedar, anise and sage.

MOUTH: A balanced wine with bright fruit up front, slowly relinquishing to the structural components of leather, dried earth, tobacco and sage.

FINISH: Supple tannins finish out with chocolate covered cherries and hints of coffee for a medium length finish.

Food Pairing Recommendations

Cream based sauces, with mushrooms on brazed red meats.

Technical Notes

VARIETAL 88.1% Cabernet Sauvignon, 3.5% Malbec, 3.1% Merlot,
2.5% Cabernet Franc, 1.7% Petite Verdot, 1.1% Petite Sirah

HARVEST DATE..... 10/06

HARVEST BRIX..... 24.7°

RESIDUAL SUGAR..... .00%

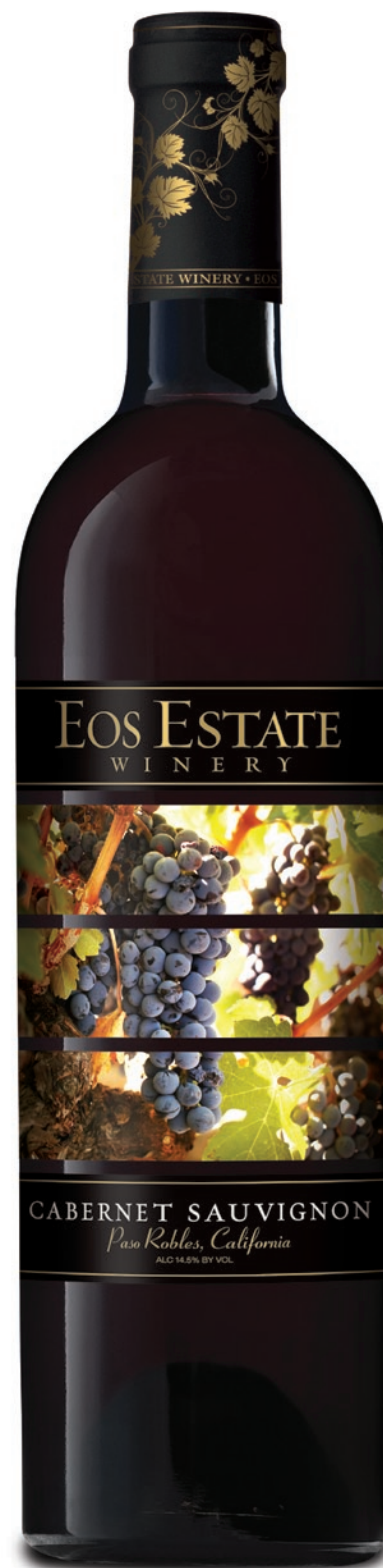
TOTAL ACIDITY:52g/100m

PH 3.74

FINISHED ALCOHOL..... 13.5%

BARREL REGIME..... Barrel aged for 17 months in 79% neutral oak,
18% new American oak, 2% new French oak,
1% two-year-old American oak

VINEYARD LOCATION..... 100% Paso Robles



PLEASE ENJOY RESPONSIBLY.