



HARVEST DATE: October 13, 2006.

BLEND & GRAPE SOURCE: 100% Napa Valley Syrah from the Hyde Vineyard.

WINEMAKER'S NOTES: Grapes were harvested at an average 26.0° Brix, fermented in stainless steel tanks, then aged 19 months in a combination of new French oak barrels (53%) and two-year-old French oak (47%) from coopers Ermitage, Saury, Rousseau, Sirugue and Saint Martin. The wine was blended and bottled in June, 2008.

Notes of caramel, nutmeg and heady floral aromas followed by tobacco, white pepper and black plum pave the way for great texture on the palate, velvety tannins and rich earthy flavors yielding to a persistent length.

2006 VINTAGE NOTES: The growing season in 2006 started slowly with bud break two weeks behind the historical average and with an abundance of moisture-rich soil from the winter rains.

The spring was fairly cool with a significant amount of cloud cover and periodic rain showers. April brought five inches of rain. Bloom dates were behind the average by one week yet conditions were excellent yielding a good fruit set.

There was a record setting 10 day heat wave near the end of July. Most blocks had an exceptionally long veraison period beginning in early August, particularly with Petite Verdot and Merlot. This may have been caused by the extreme temperatures in July during berry formation. During veraison we anticipated the forecasted cooler autumn and took this time to adjust the crop; green harvesting was implemented to ensure ripening was more even.

