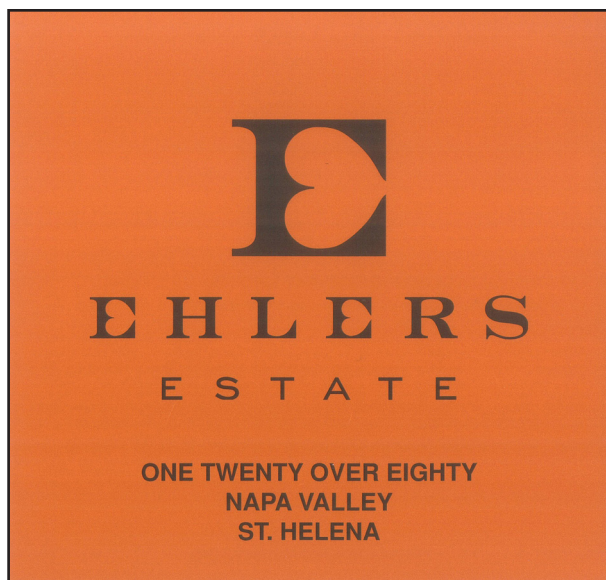


Technical Notes

2006 Ehlers Estate St. Helena One Twenty Over Eighty



Final Blend: 46% Cabernet Sauvignon, 23% Merlot, 20% Cabernet Franc, 11% Petit Verdot

Fruit source: 100% estate grown

Farming: California Certified Organic Farmer (CCOF)

Oak Regime: 18 months in oak, 100% French oak, 55% new

Primary Coopers: Treuil, St. Martin, TW Boswell

Harvest Date: October 9 – 26, 2006

Bottling Date: June 16 – 17, 2008

Production: 244 cases (12 x 750ml)

Average Maturity: 25.7° Brix, 3.78pH, 5.9g/L TA

Finished Wine: 14.4% alcohol by volume

Price: \$45/bottle

Winemaker's Notes: The 2006 vintage started with a relatively wet spring. In July, we saw a dramatic stretch of 100°F-plus days. Fortunately, the berries were still small, green and hard, and the heat spike had little-to-no effect on wine quality. Temperatures during the harvest months were ideal, resulting in a long, cool end to the growing season.

This meritage blend was created to express the broad diversity of our 23 individual vineyard blocks on our Estate vineyard. The name, One Twenty Over Eighty, is the "ideal" blood pressure and is a playful reminder of our unique ownership. The wine is driven by aromas and flavors of spiced plum, molasses, tea, vanilla, cream, and mocha. The full body and fine tannins carry a flavorful mid-palate, and the wine finishes with a flourish of baking spices.

www.ehlersestate.com

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