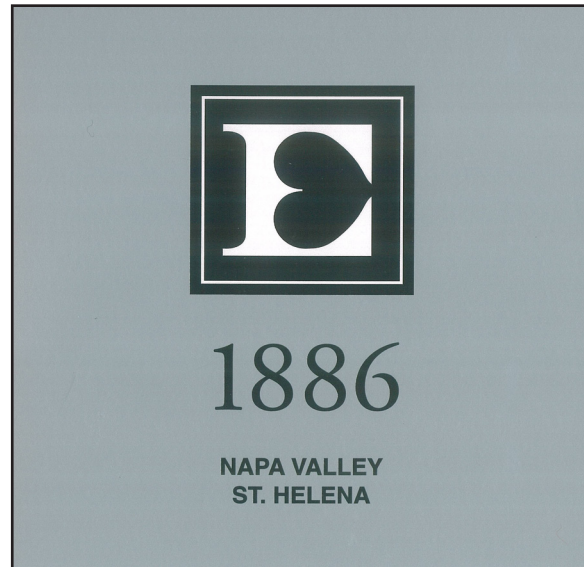


# Technical Notes

## 2006 Ehlers Estate St. Helena Cabernet Sauvignon 1886



Final Blend: 93% Cabernet Sauvignon, 7% Cabernet Franc

Fruit Source: 100% estate grown

Oak Regime: 20 months in oak, 100% French oak, 65% new

Primary Coopers: Treuil, St. Martin, Dargaud Jaegle

Harvest Dates: October 9 – 26, 2006

Bottling Date: August 1, 2008

Production: 4,200 cases (6 x 750ml)

Average Maturity: 24.8° Brix, 3.71pH, 5.9g/L TA

Finished Wine: 14.6% alcohol by volume

Price: \$95/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.

Our Cabernet Sauvignon "1886" is the ultimate expression of our estate's terroir and our winemaking philosophy. Made with grapes grown on our rockiest soils, and painstakingly stewarded through the winemaking process, this wine achieves great concentration and finesse. The 2006 vintage boasts notes of cassis, dark cherry, cigar, anisette, and caramel, with nuances of cola, cocoa, red apple skin, savory herbs, and vanilla. The wine's full body and velvety tannins carry the flavors through the mid-palate and into the luxuriously long finish.

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