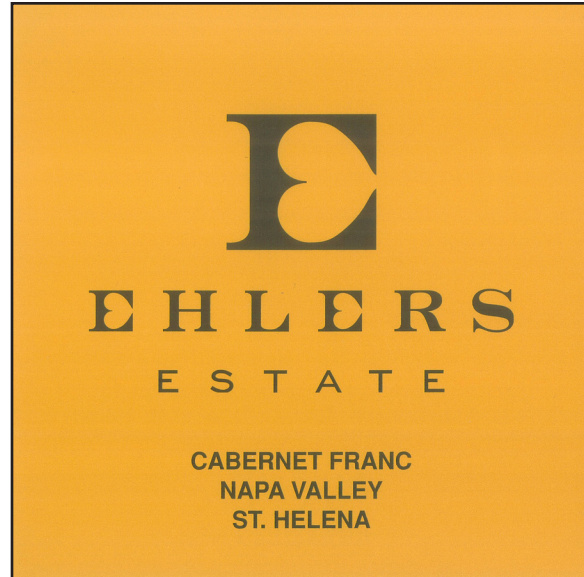


# Technical Notes

## 2006 Ehlers Estate St. Helena Cabernet Franc



Final Blend: 78% Cabernet Franc, 22% Cabernet Sauvignon  
Fruit Source: 100% estate grown  
Oak Regime: 18 months in oak, 100% French oak, 55% new  
Primary Coopers: Treuil, TW Boswell  
Harvest Dates: October 12 – 13, 2006  
Bottling Date: June 16 – 17, 2008  
Production: 446 cases (12 x 750ml)  
Average Maturity: 24.7° Brix, 3.73pH, 6.0g/L TA  
Finished wine: 14.2% 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.

Our 2006 Estate Cabernet Franc features an exotic mélange of aromatics and flavors. Cranberry, red apple, and savory herb elements are accented by notes of black olive, tea, and mocha. A rich, full body is complemented by fine tannins and a long, flavorful finish.

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