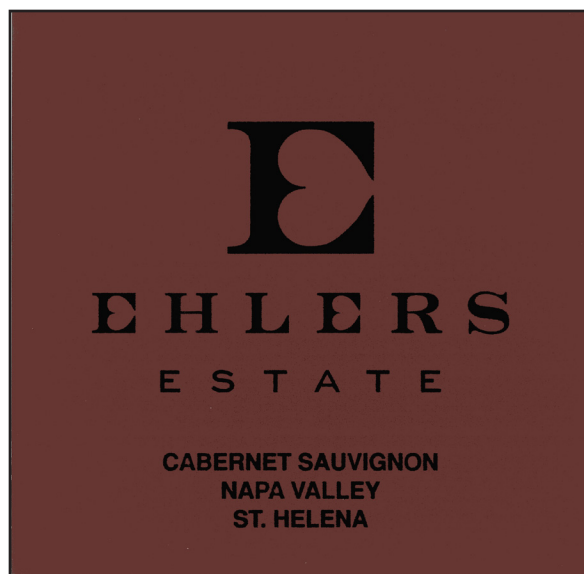


Technical Notes

2006 Ehlers Estate St. Helena Cabernet Sauvignon



Final Blend: 85% Cabernet Sauvignon, 10% Merlot, 4% Petit Verdot, 1% Cabernet Franc

Fruit Source: 100% estate grown

Oak Regime: 18 months in oak, 100% French oak, 65% new

Primary Coopers: Treuil, St. Martin, TW Boswell

Harvest Dates: October 9 – 26, 2006

Bottling Date: June 16 – 17, 2008

Production: 1,359 cases (12 x 750ml)

Average Maturity: 25.2° Brix, 3.61pH, 6.1g/L TA

Finished Wine: 14.1% 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.

Driven by intense, dark fruit, our 2006 Estate Cabernet Sauvignon displays decadent aromas of blackberry, dark cherry, and mocha, with subtle, supporting accents of tobacco and nutmeg. A full body and fine, velvety tannins round out this elegant yet approachable Cabernet.

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