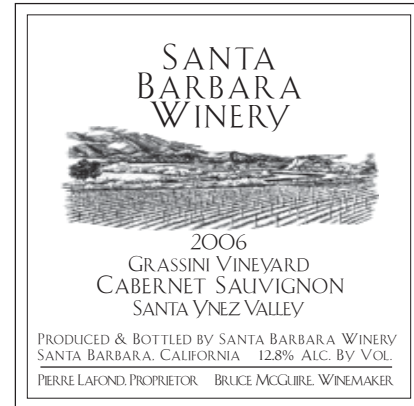


# SANTA BARBARA WINERY

## 2006 CABERNET SAUVIGNON

After over a quarter century of making Cabernet Sauvignon from our Lafond Vineyard, winemaker Bruce McGuire is now sourcing this grape from vineyards on the warmer eastern side of the Santa Ynez Valley. While we still mourn our departed Cabernet vines, we now look forward to learning from this grape planted in a more traditional climate than our very cool growing area and tended to by very professional wine growers.

The 2006 vintage was primarily grown in the Grassini Vineyard located in Happy Canyon on the warmer, eastern side of the Santa Ynez Valley. Bruce was able to utilize three clones of Cabernet from this small vineyard as well as a sprinkling of Lagrein from the Joughin Vineyard to add to the mid-palate texture and spice. Throw in the barrel selection, and you have an intellectual smorgasbord of flavor and texture to blend into this final offering...Bruce had so much fun with these variables that he gave the must a long, forty-seven day maceration for complete flavor extraction. The flavors are high-toned and dark berry focused so decanting and air time are highly recommended to help this Cabernet show off its concentrated fruit character through 2010. A very good choice for beef or hearty pasta (including tagliatelle pasta with butter sauce). Cellaring from 2011 through 2013 should be amply rewarded.



### HARVEST

Dates: Oct. 21 and 26, 2006

Vineyards: 97.5% Grassini Vineyard  
2.5% Joughin Vineyard,  
Santa Ynez Valley

Sugar: 23.9° Brix

Production: 374 Cases

Sugg. Retail: \$25.00

### WINE

Bottling Date: May 14, 2008

Blend: 97.5% Cabernet Sauvignon  
2.5% Lagrein

Barrels: French and Hungarian  
oak barrels, 15 months

Total Acid: .63

pH: 3.43

Alcohol: 12.8%

Residual Sugar: Dry

