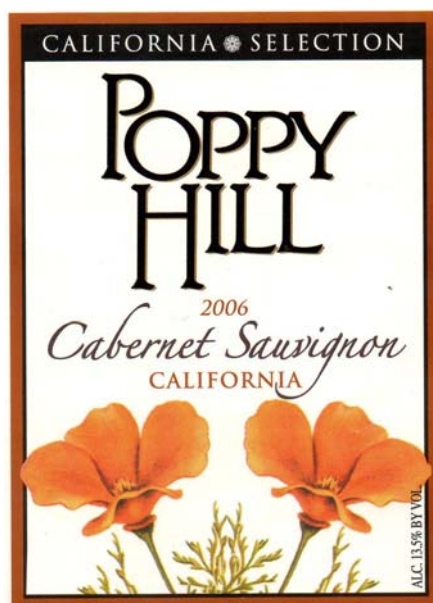


# 2006 POPPY HILL CALIFORNIA CABERNET SAUVIGNON



## WINE STATISTICS

<b>COMPOSITION:</b>	100% Cabernet Sauvignon
<b>APPELLATION:</b>	Napa Valley
<b>HARVEST DATES:</b>	September 9 <sup>th</sup> and September 30 <sup>th</sup>
<b>AGING/COOPERAGE:</b>	100% barrel fermented, small French oak barrels
<b>ALCOHOL:</b>	13.5% by volume
<b>ACIDITY:</b>	TA = .61g/100 ml; pH = 3.80

## WINEMAKER'S NOTES

*The Cabernet Sauvignon fruit used in our Poppy Hill California Cabernet Sauvignon was hand-picked and brought into the winery during the cool morning hours. The grapes were gently crushed and the must was fermented at the maximum 85°F for 7 days. Upon completion of fermentation and pressing, it was racked once and placed in small French oak barrels to age for 21 months prior to bottling. The 2006 Poppy Hill Cabernet has aromas of plum, ripe berry, and subtle oak. On the palate, the rich full-bodied texture is perfectly balanced with the flavors of berries and currant. The firm tannins and toasty French oak, give this wine an elegant structure, and a long lingering finish.*

Poppy Hill  
5400 Old Sonoma Road, Napa, CA 94559

Phone: 707-255-8864  
Fax: 707-257-2778