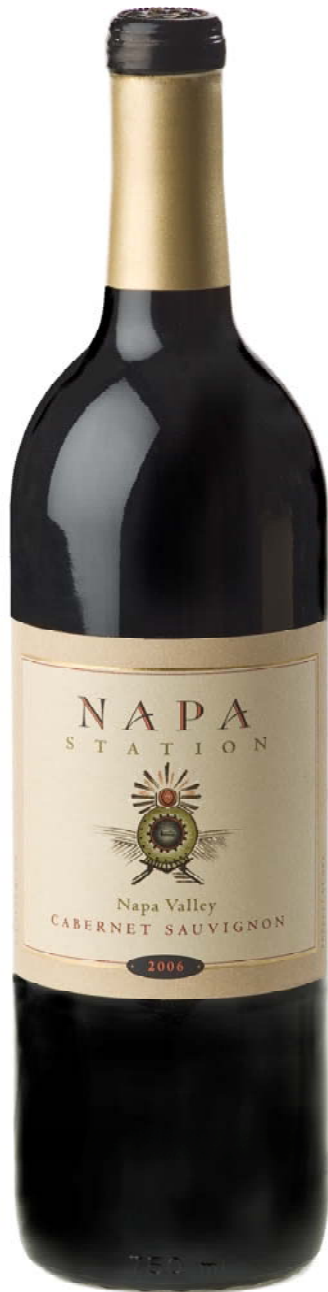


# NAPA STATION

## INAUGURAL RELEASE



### 2006 CABERNET SAUVIGNON, NAPA VALLEY

At Napa Station, sustainable farming and meticulous grape selection form the core of our winemaking philosophy. The 2006 harvest was short on yield, but blessed with a good ripening season that brought grapes to good sugar and tannin maturity.

Produced from grapes grown in sustainably-farmed vineyards in Rutherford, Oakville, Stag's Leap and Carneros regions, this wine is a classic Bordeaux-style blend. With distinctive varietal characteristics, complexity and richness, the wine evokes flavors of blackberry, cassis, black olives and dark chocolate. It is smooth and supple with fine-grained tannins, good acid and a lengthy finish.

#### Appellation

100% Napa Valley: Rutherford, Oakville, Stag's Leap District, Los Carneros

#### Blend

86% Cabernet Sauvignon, 9% Merlot, 4% Malbec, 1% Petit Verdot

#### Fermentation & Winemaking

- Fermented in stainless steel and small oak tanks
- Extended maceration on the skins
- Barrel-to-barrel racking for complexity of flavors
- 15 months in small puncheons, new French and American oak barriques
- Bottled unfiltered

#### Technical Data

T.A. 6.5 g/L

pH 3.63

Alc. 14.4% by volume

#### Bottled

Early June 2008

#### Production Volume

1,450 9L cases

#### Suggested Pairings

2006 Napa Station Cabernet Sauvignon, Napa Valley is a delicious accompaniment to grilled meats and fish, pastas with red sauce, cheeses and dark chocolate. For recipes, visit [www.napastation.com](http://www.napastation.com).