

**2006 Ghost Block
Cabernet Sauvignon
Rob Lawson, Winemaker**

Tasting Notes:

The 2006 vintage has elegant aromas of cherry, blackberry, spice and roses. The palate confirms the nose with flavors of ripe blackberry, chocolate-covered cherries and coffee. The finish is long and lingering, with notes of toffee and cherries. This wine is both complex and balanced. Will cellar well.

Wine Notes:

Ghost Block is our premier estate-grown Cabernet Sauvignon. Only the very best fruit from our Rock Cairn vineyard is used to produce this wine. This 24-year-old vineyard, located in Oakville, Napa Valley, is 100% Certified Organic. The site is comprised of deep, gravelly loam with a western exposure; the vines produce very concentrated fruit late in the season.

Winemaker Rob Lawson notes that the 2006 growing season was extended with cooler temperatures. As always, patience, crop management and vine management were crucial in order for the grapes to fully develop before harvesting.

Our 2005 Ghost Block Estate Cabernet Sauvignon was placed in the coveted Wine Spectator Top 100 of 2008. On that list, only 14 producers from California were named 7 of which were Cabernet Sauvignon. Ghost Block received a score of 93 points in May 2008 and sold out shortly thereafter. As our third vintage, we are confident that the 2006 Ghost Block will be well received and is sure to leave a haunting impression on your palate!

Composition:	100% Cabernet Sauvignon
Production:	3,000 cases
Alcoholic Content:	14.7%
Total Acidity:	.570
pH:	3.84
Aged:	24 months in French oak, 60% new
Suggested Retail:	\$55.00