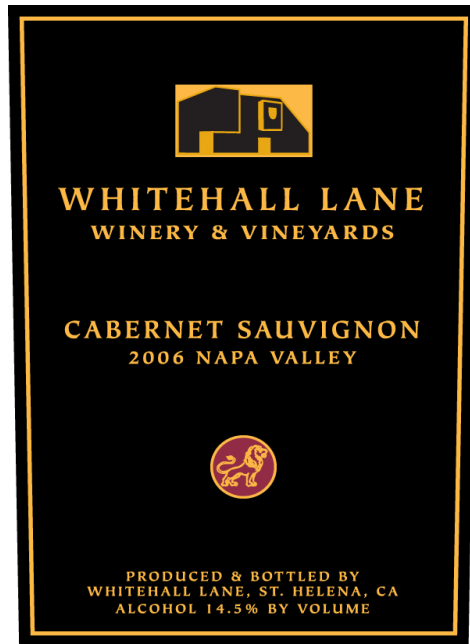


WHITEHALL LANE WINERY & VINEYARDS

2006 CABERNET SAUVIGNON NAPA VALLEY



San Francisco Chronicle
- 2010 Wine Competition
GOLD MEDAL

Decanter Magazine
World Wine Awards
SILVER MEDAL

Blend: 88% Cabernet Sauvignon
7% Merlot
5% Malbec

Production: 11,544 cases produced

The Vintage: A very wet and cool spring was followed by a mild summer and temperate fall in 2006. With all of the moisture in the soil after the winter and spring rains, the grape clusters and leaf canopy grew beautifully through the summer. Leafing and thinning was the routine in the vineyards in 2006 to keep the ripening process on track.

Winemaking: The grapes were grown in vineyards located in St. Helena, Rutherford, Calistoga, Yountville and Oak Knoll. The fruit was fermented at an average temperature of 85°F with gentle pump-overs for excellent flavor and color extraction. The wine was aged in a combination of American and French oak barrels for 19 months. Merlot increased texture and softness on the mid-palate and Malbec added complexity and additional layers of ripe fruit flavors to the wine.

Tasting Notes: The 2006 Cabernet Sauvignon displays graceful aromas of cherry, plum and vanilla. This stylish wine is captivating and delicious from the enticing aromas to the long, smooth finish. It's a blend of lush fruit with aromas of deep blackberry, currant and toasted oak. With ample fruit, good weight in the mid-palate and velvety tannins, this beautifully balanced wine is ready to enjoy now, but worthy of aging for five to seven years.



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