

WATERSTONE

P. O Box 6979
Napa, California 94581
www.waterstonewines.com

2006 STUDY IN BLUE RED WINE, NAPA VALLEY

Vintage

With the exception of a dramatic July heat spike, the 2006 growing season was marked by few superlatives. A relatively cool growing season, including one of the coolest Septembers on record, led to extended hangtime and fully developed flavors. Ideal weather persisted through the extended harvest, allowing for excellent sugar development and balanced acids.

Vineyards

Well-established hillside vineyards are the foundation of this wine, giving the finished blend its intense inner core of fruit. The Cabernet Sauvignon grapes were sourced from hillsides of Oakville, Rutherford and Spring Mountain District. Merlot was sourced from the Nichelini Vineyard in Chiles Valley, and the Syrah was drawn from Truchard Vineyards in northern Carneros.

Vinification

The grapes were hand picked at optimum ripeness. Following destemming, the grapes were stainless steel-fermented and received extended skin contact before being transferred to barrels. The wine was aged in small French oak barrels for 30 months (80% new barrels) where the wine completed malolactic fermentation. The wine was racked prior to bottling.

Tasting Notes

With its blue hues and pronounced blueberry aromas, this distinct blend (65% Cabernet Sauvignon, 25% Syrah, 10% Merlot) is a study in blue. Bordeaux varieties provide the framework, while Syrah transports the blend to a realm all its own. It's simply, Kind of Blue.



Philip Zorn, Winemaker

Technical Data:

Varietal Composition	65% Cabernet Sauvignon 25% Syrah 10% Merlot
Appellation	Napa Valley
Alcohol	15.1%
TA	0.57 g/100ml
pH	3.71
Oak Aging	30 months
Oak Cooperage	French oak, 80% new
Bottling Dates	September 3, 2009
Production	196 cases
Suggested Retail	\$45

Media Contact: Folsom & Associates,
415.978.9909 tel.