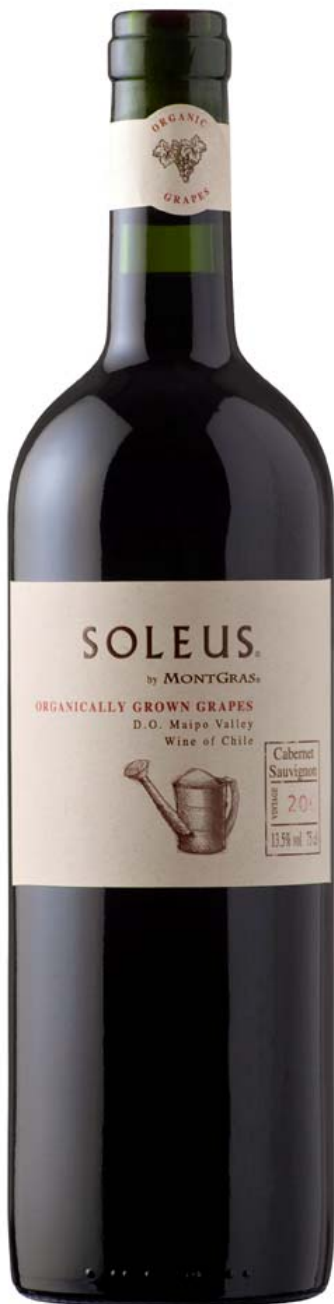


SOLEUS®

by MONTGRAS

2006 Cabernet Sauvignon Organically Grown Grapes



Description

| | |
|-----------------------------|--|
| Appearance | : Bright red to violet. |
| Aromas | : Blackberries and ripe plums with a touch of cedar and toast. |
| Flavours | : Medium bodied, mouthfilling with a ripe red plum core surrounded by cedar and toast notes. |
| Varietal Composition | : 100% Cabernet Sauvignon |
| Appellation | : Central Valley |
| Trellis System | : Vertical shoot positioning |
| Soil Type | : Alluvial, stony and sandy |
| Age of Vines | : 8 years |

Vinification Process

| | |
|---------------------------------|---|
| Harvest Date | : Grapes were handpicked and selected on April 15 th , 2006. |
| Yeast | : PDM |
| Fermentation Temperature | : 28° C / 82° F |
| Pump-Overs | : 3 per day, 2 minutes per ton each |
| Total Skin Contact | : 9 days |
| Filtration | : Earth, pad and sterile bottling |

Ageing Process

| | |
|-------------------------|-------------------|
| Blend in Oak | : 20% |
| Time in Oak | : 7 months |
| Age of Oak | : 100% second use |
| Ageing Potential | : 2 - 3 years |

Analysis

| | |
|-----------------------|--------------------------------|
| Alcohol | : 13.4% |
| Residual Sugar | : 4 gr/l |
| Total Acidity | : 4.20 gr/l (as tartaric acid) |
| pH | : 3.74 |
| Cases Produced | : 3,500 |

Serving Suggestions

| | | | |
|------------------|----------|--------------------|-----------------------------|
| Glassware | : Riedel | Temperature | : 16° - 18° C / 61° - 64° F |
|------------------|----------|--------------------|-----------------------------|