



HARVEST DATES: Oct. 13 – Oct. 31, 2006

BLEND & GRAPE SOURCES: 62% Syrah, 35% Grenache, 3% Alicante Bouschet. Estate-grown fruit from Monterey County comprised 95% of the blend, with the balance supplied by independent growers.

WINEMAKER'S NOTES: Grapes were harvested at an average 25.4° Brix, fermented in stainless steel tanks, then aged for 13 months in a combination of new French oak barrels (45%) and two-year-old French oak (55%). Coopers were François Frères, Saint Martin, Sirugue, Saury and Ermitage. The wine was blended and bottled in January, 2008.

The 2006 Le Mistral is suffused with aromas of roasted black fruit, licorice and white pepper, followed by flavors of iodine, meat and spice, with a long, seamless finish tying all of the components together.

2006 VINTAGE NOTES: While massive flooding from the Napa River in January of 2006 made national headlines, this had little effect on Monterey County. In our Caballo Salvaje Vineyard near King City, total rainfall was 9.5 inches, slightly under the average of 11 inches.

Daytime temperatures in Monterey County tend to be quite variable because of the wind. The temperature gradually rises during the day and peaks around 2-3 pm every afternoon. Then the maritime influence of Monterey Bay causes the wind to blow inland, and it is not unusual for the air temperature to cool by as much as 20°F in less than an hour. The high heat spikes we see in mid Napa Valley do not normally occur in our Caballo Salvaje Vineyard.

In 2006 this cooling weather extended the growing season and allowed the grapes to develop optimal maturity. The extra hang time resulted in good color extraction and balanced tannins which frame a rich, opulent, long-lived wine.

