

**2006 CUVÉE PIQUE-NIQUE
LAKE COUNTY**

Winemaker Tasting Notes

An impressive, easy-going Bordeaux-style blend with aromas of dried herbs, violet and lavender and berry flavors of cassis and blackberry with a long, elegant vanilla and mocha finish. Ripe, dense tannins complement the creamy mouthfeel.

Vineyard

This wine was produced from grapes grown both on Six Sigma Ranch and by some of our closest high-altitude neighbors.

Winemaking

Following fermentation, the wine aged in 100% French oak barrels for 18 months. The wine was neither fined nor filtered prior to bottling.

Wine and Food Pairing

An everyday, food-friendly wine perfect with cheese, grilled vegetables and meats including BBQ, skirt-steak and rib-eye as well as more traditional fare such as Boeuf Bourguignon.

Technical notes

Release Date:	September 2008
Blend:	Bordeaux-style blend with 95% Cabernet Sauvignon
Appellation:	100% Lake County
Ageing:	18 months in new French oak
Alcohol:	13.8%
TA (g/100ml):	0.57
pH:	3.8
Production:	665 cases