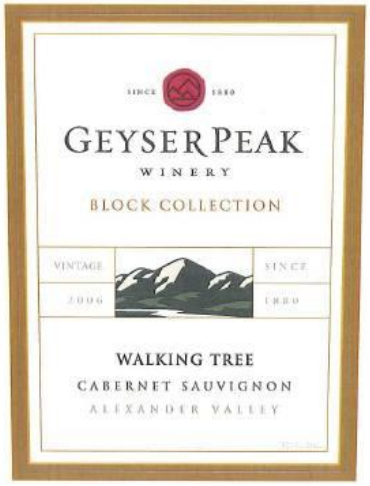
SINCE 1880

GEYSER PEAK
WINERY

# 2006 BLOCK COLLECTION CABERNET SAUVIGNON
## WALKING TREE
## *Alexander Valley*




*Mountains, rolling hills and river beds give the Alexander Valley an amazing variety of microclimates. Each year a handful of vineyards and vineyard blocks show their unique characters, striking us during our extensive tasting of the dozens of small batches of wines made. From these few wines we further select and blend the very best to truly showcase the blocks and regions they come from.*

**About the Vineyards:** The core of this wine is sourced from our Walking Tree vineyard. After the planting of the site in 2001, our vineyard crew was struck by a remarkable oak tree which, over a period of two and a half years, "walked" from the vineyard's summit down the steep grade, while remaining completely upright. Thus, the vineyard seemed to name itself. Added complexity has also been achieved by the utilization of other bench and hillside blocks as well as the addition of 7% Shiraz, also from the Walking Tree vineyard.

**Wine Description:** A deep dense ruby color, this sumptuous Cabernet explodes with expressive aromas of black cherry and cassis complimented by notes of black pepper, mocha, and vanilla. The palate is a mouthful of juicy ripe berries and spice, seamlessly integrated into a long finish of fine grained tannins. The classic steakhouse wine, pair with well marbled rib eye, a New York steak or rack of lamb.

**Winemaker Notes:** This ripe, full-bodied wine reflects the unique topography and microclimates of Alexander Valley. Each block was fermented separately in small fermentors ranging in size from 3 to 10 tons. After fermentation each lot was sent to barrel and matured separately for 12 months. After blending, the wine was further matured for 6 months prior to bottling. - *Mick Schroeter*

**APPELLATION**
ALEXANDER VALLEY

**GRAPE VARIETY**
93% CABERNET SAUVIGNON
7% SHIRAZ

**STORAGE/TYPE**
90% AMERICAN OAK
10% FRENCH OAK
35% NEW OAK

**MATURATION TIME**
18 MONTHS

**CASES PRODUCED**
3,000 9L CASES

**BOTTLING INFORMATION**
BOTTLING DATE
AUGUST 2008

RELEASE DATE
DECEMBER 2009

SUGGESTED RETAIL PRICE
$25

**ANALYSIS**
ALCOHOL – 14.5%
pH – 3.63
T.A – 6.2
R.S. – DRY