

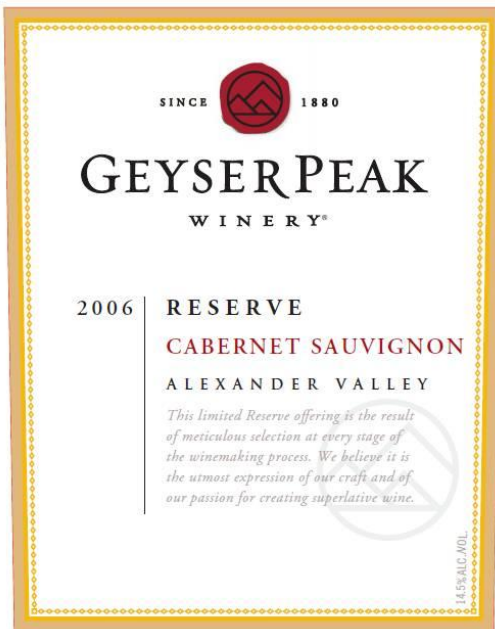
SINCE 1880



GEYSER PEAK WINERY

2006 RESERVE CABERNET

Alexander Valley



Founded in 1880 on land overlooking its namesake promontory, Geysers Peak Winery embarked in recent years on an ambitious program to return to its Alexander Valley roots. This is the sixth vintage of this wine since we returned to an Alexander Valley appellation on our Reserve Cabernet Sauvignon. Individual lots of Cabernet Sauvignon grapes from select hillside vineyards, primarily from the central and northern, warmer areas of the valley, form the core of this wine's character. Limited in production, this wine exhibits the hallmarks of classic Alexander Valley Cabernet: rich blackberry and black cherry aromas; bold, ripe fruit and sweet spice flavors on the palate; and a finish of structured, fine-grained tannin and lingering fruit.

Wine Description: This richly textured, plush wine shows all the hallmarks of a classic Alexander Valley Cabernet Sauvignon. Deep, inky crimson in color, its aroma offers rich berry and cassis scents with notes of smoke and sweet vanilla. Bold, ripe fruit flavors of blackberry and black cherry explode on the palate and are supported by a backbone of firm but fine-grained tannins. Balanced oak rounds out a focused, structured wine of concentration and depth. From the juicy midpalate, the intense fruit carries through to the finish, when the silky tannins come to the fore on a supple, lingering finish.

Winemaker Comments: In recent years, Geysers Peak Winery's estate Cabernet Sauvignon vineyards have come into their own. Ascentia Vineyard, which sits on rolling hillsides of diverse soil types and sun exposures, and Walking Tree Vineyard, on an East-facing slope just above the winery, are cultivated year-round by a dedicated team. Located in the warmer central and northern parts of valley, these vineyards form the core of the winery's Cabernet program. Here the vines yield grapes of intense berry fruit aromas and flavors, and richly textured palate structures. We use an array of techniques, including small and open-top fermenters, rotary fermenters and barrel fermentation to craft this wine. A given vineyard might be harvested four or five times, at each pass taking only grapes at optimal ripeness. Then these small lots are kept separate and matured for three months. After extensive trial blending, the master blend is aged in a balanced mixture of new, one and two-year old barrels prior to final blending and bottling.—*Mick Schroeter*

WINEMAKER

MICK SCHROETER

APPELLATION

ALEXANDER VALLEY

GRAPE VARIETY

CABERNET
SAUVIGNON

STORAGE/TYPE

AMERICAN OAK
40% NEW OAK
60% ONE- AND TWO-
YEAR OLD BARRELS

MATURATION TIME

18 MONTHS

ANALYSIS

ALCOHOL – 14.5%
pH – 3.60
T.A – 6.3
R.S. – DRY

CASES PRODUCED

3,200 9L CASES

BOTTLING INFORMATION

BOTTLING DATE
AUGUST 2008

RELEASE DATE
JUNE 2009

SUGGESTED
RETAIL PRICE
\$47