



(“EL YA NO”)

TASTING NOTES:

In any given year, throughout the Napa Valley, Mother Nature’s generosity makes it nearly impossible to produce a bad bottle of wine. While that may be true, the Holy Grail of winemaking is being able to replicate these high standards each and every year. After all, what good is it to craft a great wine one year, only to produce a less than spectacular wine the following year?

Consistency. In the case of El Llano, our task is further complicated by the fact that rather than rely on a “formula”, each year the blend composition can change depending on the growing conditions. Consistency. In fact, with the exception of the 2003-2004 vintages, Rolando has crafted a wine with differing percentages of cabernet & syrah. Consistency. Nevertheless, the popularity of this wine continues to grow with each subsequent vintage. Consistency. In a word, it all comes down to....CONSISTENCY!

It all starts with vineyards that we control & manage, 100%. Resisting the temptation to use “bulk juice” in the production of this wine is a key factor in maintaining the quality that fans have come to expect. Third, the number of cases produced is a direct result of “what the vineyards give us”. The outcome is a wine with explosive aromas of exotic spice, ripe black fruits, cracked white pepper & roasted espresso with a hint of graphite. Its bouquet mirrors its appearance which is deep, dark & brooding. Unfailing, the mouth feel is rich, supple & velvety with an array of black fruits, dark chocolate, spice & toasted oak.

VINEYARD

WINEMAKING

Vineyard Manager	Herrera Vineyard Mgmt.	Winemaker	Rolando Herrera
Appellation	Napa Valley-Coombsville	Variety	70% Cabernet, 30% Syrah
Harvest Dates	October 2006	Alcohol	14.5%
Harvest Brix	25.7	Aging	20 months
Yield	6 lbs. per vine	Type of Oak	100% French / 50% new

CASES PRODUCED: 1825 CASES