



**TASTING NOTES:**

While Coombsville’s reputation has continued to grow over the past several years, it remains a relative secret to most Napa visitors. If you’re unfamiliar with the area, don’t worry, you’re not alone. Located southeast of downtown Napa it lacks the fancy hotels and restaurants that Napa has become know for.

Alas, if you’re a winemaker with nerves of steel, the rewards can be countless! Although warm during the day, the evenings in Coombsville are significantly cooler than the rest of the valley. As a result, it takes the grapes longer to reach full maturity and it’s not unusual for harvest to take place around the second week of November. Since this pushes you to the brink of the rainy season, most winemakers find the stress more than a bit unnerving. On the other hand, the extra few weeks of “hang time” provide an extended period for intense flavor development.

**THE PAY OFF:** Big, beautiful, luscious wines with plenty of ripe black fruits and a natural acidity that helps to balance out their super-rich nature. The acidity also contributes greatly to the age-ability of the wines by maintaining their vibrancy for years to come. Go ahead, impress your friends by showing them what a Coombsville Cabernet is all about!

**VINEYARD**

Vineyard Mgr.      Herrera Vnyd. Mgmt.  
 Appellation        Napa - Coombsville  
 Harvest Date        October 27, 2006  
 Harvest Brix        25.8  
 Yield                 4.5 lbs per vine

**WINEMAKING**

Winemaker        Rolando Herrera  
 Varietal            100% Cabernet Sauvignon  
 Alcohol            14.5%  
 Aging                20 months  
 Type of Oak        French oak barrels.

**CASES PRODUCED: 700**