



ST. HELENA, CALIFORNIA

TECHNICAL SHEET

2006 Seven Stones Cabernet Sauvignon

Winemaker's Notes:

Opaque purple-ruby color. Full-bodied. Aromas of bright red cherry, currant and graphite with accents of anise and camphor. Well structured, fine-grained tannins cover the palate. Benefits from three hours of decanting. Will continue to improve over the next decade and beyond.

HARVEST DATE:	September 30 – October 26
BRIX AT HARVEST:	26.2-27.9
VINIFICATION:	2-5 days cold soak, 9-10-day fermentation, 9-22 days maceration. Total skin contact up to 37 days. Fermented in small, stainless steel tanks and in barrel.
VARIETALS:	92% cabernet sauvignon, 8% merlot
ELEVAGE:	22 months in 100% new French oak
ALCOHOL:	15.5%
PRODUCTION:	296 cases produced
SUGGESTED RETAIL PRICE:	\$175