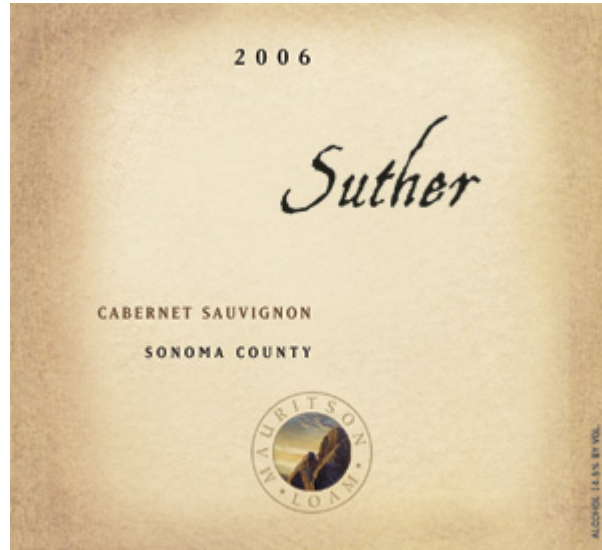


2006 Suther  
Cabernet Sauvignon  
Sonoma County



PRODUCTION:	97 cases
APPELLATION:	Sonoma County
COMPOSITION:	100% Cabernet Sauvignon
SOILS:	Suther
ALCOHOL:	14.5% by volume
AGING:	26 months oak barrels, 100% French
WINEMAKER:	Clay Mauritson

TASTING NOTES

A fine soil of mixed origin, Suther soils occur on side slopes of mountains and are underlain by sandstone and shale. The typical vineyard planted in this soil is located between 500-2000 feet in elevation with abrupt slopes. The average soil depth is little more than 12-24 inches before encountering shattered sandstone.

A product of its surroundings, our Suther single soil wine is characterized by high elevation, extreme slope, shallow soils, and exceptional drainage. The wine exhibits intense and supple wild berry fruit, focused tannins, minerality, and a complex array of flavors.

Suther will age gracefully for the next 7-10 years.