



WINE STATISTICS

BLEND:	76% Cabernet Sauvignon (Rancho Salina and Horne Vineyard) 22% Merlot (Rancho Salina Vineyard and Ricci Vineyard) 2% Cabernet Franc (Rancho Salina Vineyards)
APPELLATION:	100% Sonoma Valley
HARVEST DATES:	September 28 th through October 27 th , 2006
SUGAR AT HARVEST:	24.9 degrees Brix average
FERMENTATION:	Up to 12 days in stainless steel rotary fermenter and punch down tanks
AGING / COOPERAGE:	70% in 1 to 3 year old French and American oak barrels; 30% aged in new French oak barrels
ALCOHOL:	14.5% by volume
ACIDITY:	TA = 0.57 g/100ml; pH =3.54
PRODUCTION:	400 cases (12 x 750ml); 8 cases (6 x 1.5L); 12 x 3L; 6 x 6L
RELEASE DATE:	April 1 st , 2011
WINERY RETAIL:	\$50 per 750ml bottle, upon release

WINEMAKER'S NOTES

From 1973 to 1982, Walter Schug made some of the most memorable Cabernet Sauvignons and Bordeaux-style blends in California history while winemaker for Joseph Phelps Vineyards in the Napa Valley. His own Bordeaux blend exhibits the same finesse, intensity and ageability that have made his earlier wines unique and valuable collector's item. This complex wine has dense color and structure and features bright aromas of violets and blueberries, with ripe fruit flavors reminiscent of cherries, chocolate and cassis. Well-integrated tannins, oak and acidity give it a rich texture and a long, elegant finish. It drinks well on release paired with rich meats and cheeses, however this wine will continue to improve with careful cellaring for up to 10 years.

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