



Franklin Roosevelt knew that in uncertain times what the American people needed was a good drink. At COHO we think that's a pretty good prescription for what ails us today. And to that end we are proud to put forward our slate of exceptional wines that we promise will make your fall drinking more enjoyable.

Our COHO candidate to enhance meals of tagliatelle with wild mushrooms or grilled salmon is the **COHO 2006 Stanly Ranch Pinot Noir**. This wine comes from a rare, small block of an older Pommard selection of Pinot Noir on Stanly Ranch in Los Carneros. Planted around 1970, they produce yields of only 1.5 to 2 tons per acre. In 2006 we also harvested a few tons of Dijon selections of Pinot Noir (667 and 777 clones) from the ranch to add to the blend (final composition: 66% "old Vine" and 34% "Dijon clones").

Focused aromas of black cherry, wild berry and enticing ripe plum mingle with floral violet scents and vanilla. Rich and plush on entry, where the velvety texture of fine-grained tannins expand to reveal layered flavors of black cherry, plum and red currant in the mouth, gaining a refined dimension in the elegant finish.

Whether your choice on a cool October night is braised veal with fresh herbs or roasted game hens with garlic mashed potatoes, the wine most qualified to make either memorable is the **COHO 2005 Michael Black Merlot**. Grown in the cool climate of the Coombsville area, the low yielding vineyard produces small amounts of intensely aromatic and flavorful fruit. Enticing black cherry and cedary-spice notes with hints of black olive lead to a very concentrated, black cherry and berry flavor in the mouth. The textural impression is very sensual and succulent, and the intensity builds in a powerful finish of fruit purity and mineral nuances.

COHO's expertise in international affairs is evident in the selection of the **COHO 2005 SummitVine Ranch Cabernet Sauvignon** with the cheese course. Pont l'Eveque, Asiago, Manchego - the complex flavors and structure of our Diamond Mountain Cabernet can negotiate each of them and more. The northwest hillside exposure provides plenty of hang-time, and the long, sunny days slowly ripen the grapes to perfection. It is very dark and rich, with intense black cherry and black olive aromas and layers of velvety currant, black cherry and blackberry fruit in the mouth. Stunning and remarkably elegant, with a dense core of fleshy, black fruit, the wine is immaculately balanced leading to a long and complex finish with firm, integrated tannins.

At Coho, our ticket of winning wines stands for integrity, balance, and great value. As you contemplate the myriad of wines in the market today, we hope that you will give your vote to COHO. **And remember to vote often!**

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