

COHO

Wine: 2005 Headwaters

Napa Valley Red Wine

Harvest: Hand-picked in late September, early October, 2005

Appellation: Napa Valley

Varietal Composition: 81% Merlot, 16% Cabernet Sauvignon, and 3% Petit Verdot

Brix at Harvest: 25.3 Brix

pH: 3.45 pH

Total Acidity: 6.8 g/L

Crush: 100% whole berries

Pre-fermentation: 4 day cold soak at 50 degrees F

Fermentation: 15 days primary, malo-lactic fermentation in barrel

Peak Temperature: 93-94 degrees F

Aging: 23 months in barrel

Oak: 100% French oak, 45% new for the vintage consisting of

Allier, Troncais, and Center of France Forests, medium and

medium plus toast

Bottled: August 13, 2007

Produced: 1552 - 6/750ml bottle cases, plus 4 - 6/1.5L bottle cases

Release Date: October 2007

Finished Wine Statistics:

Alcohol: 14.4%

pH: 3.56 pH

TA: 5.6 g/L

Tel. & Fax: (707) 258-2566 Email: info@cohowines.com