



COHO

2006 SummitVine Ranch Cabernet Sauvignon

Harvest:	Hand-picked on October 23, 2006
Appellation:	Diamond Mountain District Appellation, Napa Valley
Varietal Composition:	96% Cabernet Sauvignon, 4% Merlot
Brix at Harvest:	26.5 Brix
PH:	3.59 pH
Total Acidity:	6.3 g/L
Crush:	100% whole berries
Pre-fermentation:	2 day cold soak at 50 degrees F
Fermentation:	7 days primary, malo-lactic fermentation in barrel
Peak Temperature:	93-94 degrees F
Aging:	22 months in barrel
Oak:	100% French oak, 45% new for the vintage consisting of Allier, Tronçais, and Center of France forests, medium and medium plus toast
Bottled:	July 31, 2008
Produced:	405 (9L) cases including 5/1.5L cases
Release Date:	November 1, 2009

Winemaker's Notes:

SummitVine Ranch Vineyard is high above the valley floor, at 1800 ft elevation on Diamond Mountain. It has a very dark red color, with beautiful cassis and aromatics of herb, sage-like spice, and vanilla, opening up to a full, black cherry aroma. Mineral, with concentrated blackberry and black currant flavors, fleshy and tannins that are firm in structure but well-integrated, leading to a rich texture and a long, complex and dense finish.

Finished Wine Statistics:

Alcohol: 14.7% Ph: 3.73 pH TA: 5.6 g/L

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