



November 2006

Dear Friends,

We are very pleased to be writing to you about the return of COHO. As you might imagine, it has been a long year since we lost most of our bottled wines in a devastating warehouse fire. As we said then, we were very enthusiastic about the quality of our young wines aging safely in barrel. We have been looking forward to the time when they would be bottled and ready to enjoy. Happily, that time has arrived!

Last month we released two new COHO wines from the 2004 vintage. The wholehearted response we received to both our **2004 Michael Black Vineyard Merlot** and **2004 Napa Valley Cabernet Sauvignon** from the wine trade, the press, and by consumers at the recent "Taste of Napa" at Copia has been overwhelming. We are confident that as soon as you start opening bottles of these COHO wines you are going to be charmed as well.

LOCATION, LOCATION, LOCATION

The first step to achieve the kind of lusciousness that can elevate Merlot to extraordinary is finding the right vineyard site. It also helps if it is farmed with an expertise gained over a lifetime devoted to pursuing viticultural perfection. At COHO we feel fortunate to have the opportunity to make a wine from just such a special place, and are delighted to offer you the inaugural release of our **2004 COHO Michael Black Vineyard Merlot**.

The vineyard is located in the Coombsville area of Napa Valley, and is owned and farmed by longtime viticulturist Michael Black. The rocky, volcanic-loam soils, moderate climate and Michael's "dry-farmed" approach produces very limited yields (1 - 1.5 tons/acre) of incredibly complex and concentrated Merlot fruit. The result is a wine with a depth of violet and cassis aromas, a delicious core of rich, red currant, black cherry, and plum flavors, and the kind of structure that speaks to the aging potential of this wine.

After tasting the **COHO 2004 Michael Black Vineyard Merlot** at the Copia event, "Napa Valley Register" wine columnist L. Pierce Carson wrote, *"While this may be the most expensive Merlot from the valley at present, it's worth the splurge for those who fancy lush expressions of this Bordeaux varietal. All Merlot from this noteworthy Coombsville vineyard, this is bright, ripe fruit with the promise of enological nirvana once the wine spends a year or two in the bottle."*

LONG LIVE THE KING

The reputation of Napa Valley as a world-class viticultural region is based on many factors, but it is Napa Cabernet Sauvignon that really has the attention of the wine world. Many Cabernets from the Coombsville area rival the better known "up valley" Cabs in quality. The limited soil fertility and cool climate imbues the wines with rich fruit flavors and fine-grained tannins. Our **COHO 2004 Napa Valley Cabernet Sauvignon** combines the best of the Napa Valley by blending Coombsville area fruit with Cabernet from the Stags Leap District. The combination brings a silky texture and additional complexity to the wine. We couldn't be more thrilled with the results.

Burke Owens, the Assistant Director of Wines at Copia, was so enamored with our **COHO 2004 Napa Valley Cabernet Sauvignon** that he selected it as one of his three favorite new wines that he shared with Copia members. And L. Pierce Carson, again writing in the "Napa Valley Register", said of the wine, *"...this is a big juicy Cabernet blended from fruit grown in Yountville and Coombsville. It's showing its youth with big chewy tannins at the moment, but also its pedigree and ageability – lots of intense black fruit, with a choice cassis wash on the long finish."*

SPEAKING OF PINOT ...

That will have to wait until next spring when we write you about the release of our **2005 Stanly Ranch Pinot Noir** and another new wine to the portfolio, our **2004 SummitVine Ranch Cabernet Sauvignon**, grown on a breathtakingly beautiful vineyard 1700 feet above the Napa Valley on Diamond Mountain.

Until then we want to wish you and your family a joyous holiday season and a New Year filled with good health and peace.

Brooks

Beth

Sheila

Gary