

Grapes harvested over the last week of September through the third week of October from the Sangiacomo Kiser, El Novillero and Yamakawa vineyards in Sonoma Carneros, and from the Clos Pegase Vineyard in Napa Valley Carneros; whole-cluster pressed and the juice racked without settling to a combination of new, once, and twice used French oak barrels for a completely natural sugar and malo-lactic fermentation lasting two to five months; aged in barrel seven months until bottling in July, 2007. **Neither fining agents nor yeast foods or other additives were used throughout the process,** and the wine was lightly filtered at the time of bottling. These practices do much to insure wines that are both pleasurable and stimulating.



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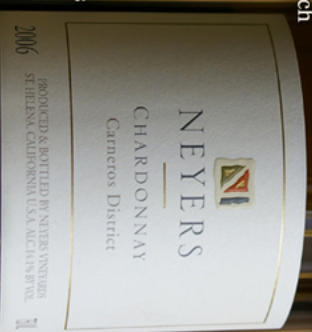
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