

2006 EDGE FACTSHEET

- 88% Cabernet Sauvignon
- 12% Merlot
- 14.1% Alcohol
- 0.58 TA / 3.78 pH
- Bottling Date: May 27, 2008

HARVEST NOTES : After a year that kept grape growers on their toes, vintners and winemakers breathed a sigh of relief as the 2006 harvest closed. Flooding kicked off the New Year in Napa Valley, which made for great TV footage, but did little damage to the dormant vines, as cover crops stabilized soils in the vineyards. In mid July, a record-setting heat wave lasted about ten days, but with the crop a few weeks behind, damage was almost nil. The overall quality of 2006 looks outstanding and should be an excellent vintage..

WINEMAKING NOTES: Our program follows traditional French winemaking practices with techniques including the use of cold soaking and extended maceration (averaging 23 – 32 days), and frequent pumping over. The 2006 vintage was aged in both French and American Oak for sixteen months, and barrels were racked once every six months.

TASTING NOTES: This supple and lush wine immediately opens to flavors of black cherry and raspberry. The medium bodied palate is balanced with flavors of eucalyptus, plum, dark berries and a slight hint of vanilla and the finish is accentuated by nice acidity and subtle oak flavors. Drinkability: Now to 2012

VINEYARD NOTES: The Edge Cabernet Sauvignon was sourced from the best vineyards throughout the Napa Valley. Most of the vineyards are vertically trellised to allow the grapes the best sunlight exposure. The crop is carefully thinned to allow a low yield, necessary for the best quality grapes.