

2006 – ‘Kristian Story **RED**’



**2010**  
SAN FRANCISCO CHRONICLE  
**WINE COMPETITION**  
“Gold” Award

- VARIETAL: 36% Cabernet Sauvignon  
30% Merlot  
29% Zinfandel  
5% Petit Verdot
- VINEYARDS: *Special Select Napa Valley Vineyards*
- WINEMAKING: *Fermented with French yeast  
Cold soak at 50 degrees – 3 days  
Maturation period – 11 days  
Maceration period – 5 days  
Racked only 3 times  
Wine chemistry;  
- 26.2 Brix at harvest  
- 3.76 pH at bottling  
- 0.58 TA at bottling  
Bottled unfinned and unfiltered*
- BARREL AGING: 18 months in new French Oak Barrels;  
- Exclusively  
o Marcel Cadet  
o Saury  
o Seguin Moreau
- ALCOHOL: 14.8% by volume
- BOTTLING DATE: *September 23, 2008*
- RELEASE DATE: *March 1, 2009*
- PRODUCTION: 352 cases
- CELLARING: *This wine will develop complexity over the next few years.*
- WINEMAKER’S NOTES: *This 2006 Beauty **Kristian Story RED** offers luscious aromas of raspberries, wild blackberries, and pomegranate, complimented by a sweet, elegant ribbon of mocha. The palate follows the nose with a lovely mélange of red cherries, black currant, espresso and subtle tobacco. Rich and supple, the extracted fruit characteristics are balanced by wonderful acidity, delicacy, and integrated tannins. Will be at its peak between 2010- 2014.*