



2010
SAN FRANCISCO CHRONICLE
WINE COMPETITION
"Silver" Award

2006 – 'Soirée'

- VARIETAL:** 45% Cabernet Sauvignon
45% Merlot
8% Petite Sirah
2% Petit Verdot
- VINEYARD:** St. Helena Winery Vineyard, Block #4
- WINEMAKING:** Fermented with French yeast – Lavin D254
Cold soak at 50 degrees – 3 days
Maturation period – 11 days
Maceration period – 2 days
Racked only 4 times
Wine chemistry;
- 25.0 Brix at harvest
- 3.64 pH at bottling
- 0.67 TA at bottling
Bottled unfinned and unfiltered
- BARREL AGING:** 20 months in new French Oak Barrels;
- Exclusively
o Marcel Cadet
o Saury
o Seguin Moreau
- ALCOHOL:** 14.1% by volume
- BOTTLING DATE:** June 30, 2008
- RELEASE DATE:** March 1, 2009
- PRODUCTION:** 287 cases
- CELLARING:** This wine will continue to develop complexity over the next few years. However, it is sufficiently well balanced to enjoy now.
- WINEMAKER'S NOTES:** A profound offering of ripe blackberries, pomegranate, fleshy currant, wild plum, dark chocolate and caramel flavors is found in the 2006 **Kristian Story Soirée Estate Meritage**. The supple, silky, fine-grained tannins grace a soft finish. Will be at its peak between 2010 - 2015.