



2006 Proprietary Red Wine

WINEMAKER PHILIPPE MELKA'S TASTING NOTES

The 2006 Proprietary Red Wine reveals aromas of dried herbs, espresso beans and chocolate. The initial push of ripe currant, black cherry, blackberry, and mocha laced oak illustrates its depth and complexity. This uniquely elegant wine is muscular, yet seductive, intense and concentrated, yet sleek and vibrant. The combination of relatively low alcohol and round tannins make this wine delicious now, when the fruit is brightest. It will also drink well for at least two decades.

JANUARY '09

For optimum enjoyment of this wine, please decant and serve at about 64° F.

VARIETAL AND HARVEST INFORMATION

Varietals: Cabernet Sauvignon, Merlot and Petit Verdot

Appellation: Napa Valley (nestled in Soda Canyon just south of Stags Leap District)

Blend: 100% Roy Estate – 82% Cabernet Sauvignon, 15% Merlot, 3% Petit Verdot

Harvested: September 27, 2006-October 26, 2006

VINIFICATION

Concrete tanks / open top fermenters

Maceration Time: 14-28 days

Malolactic Fermentation: 100% barrel fermented

COOPERAGE

100% new Taransaud French oak

BARREL AGE

18 months in new French oak

No fining/No filtration

BOTTLED

May 15, 2008

FINISHED WINE

Alcohol: 14.2% TA: 5.3 g/l pH: 3.89

PRODUCTION

1,020 cases



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