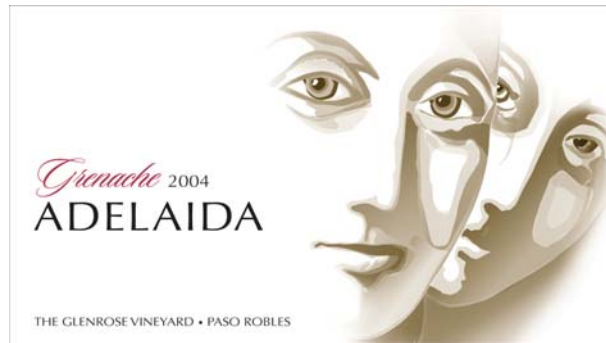


GRENACHE 2004 The Glenrose Vineyard

The Glenrose Vineyard, at 1,200 – 1,600 feet in elevation and 16 miles from the Pacific Ocean, is contiguous to the Reserve Cabernet Sauvignon block of our Viking Estate Vineyard. Precipitous and steep, its terraced rocky out-croppings and ledges are hewn from a massive limestone-ingrained pyramid. The grapes struggle in this inhospitable environment to give the wine a true sense of place.

The Grenache from the Glenrose Vineyard is typically used as a substantial component of our Rhone Style Red blend. For the 2004 vintage, we cherry-picked a small amount of Grenache from our total tonnage to make our first ever varietal Grenache Noir. The wine has a complex perfume of bright red fruit and sweet oak. Remarkably full bodied for a Grenache, the palate showcases intense fruit flavors of loganberries, raspberries and pomegranates, balanced with hints of anise and cumin. The wine has a long, silky finish with good tannin structure. Drink now through 2009.



VINEYARD DETAILS:

AVA: Paso Robles
Elevation: 1,200 - 1,600 feet
Grade: 30%
Soil: Calcareous Limestone
Clone: Tablas Clone A
Rootstock: 1103P
Planted Acres: 2

VINTAGE DETAILS:

Varietal: 100% Grenache
Cases: 175 cases produced
Release Date: December 1, 2006
CA Suggested Retail: \$30

HARVEST DATES:

September 7 – 8, 2006

TECHNICAL DATA:

Alcohol: 15.5%
pH: 3.34
TA: 6 g/L
Brix: 25°

COOPERAGE:

Barrel aged 18 months in 100%
French oak (40% new).
Bottled: May 9, 2006