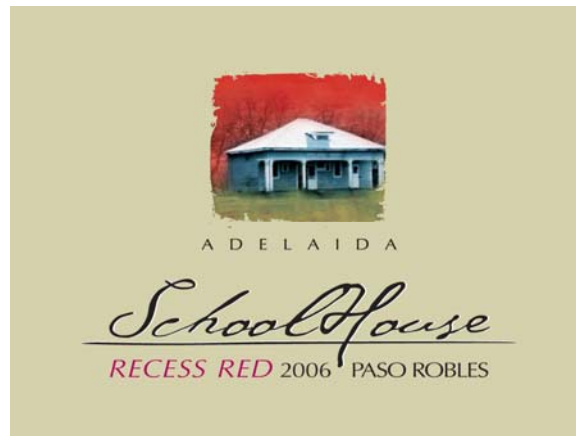


SCHOOLHOUSE RECESS RED 2006
Paso Robles

The grapes for this wine were sourced from our own estate blocks plus neighboring Westside vineyards. The blend this year consists of 10 varietals, primarily Syrah and Cabernet Sauvignon. The fruit chosen for the Schoolhouse label comes from the same vineyards as our primary label and is not made from bulk wine or lesser quality vineyards.

Each varietal was handled separately, fermented with native yeasts and spent 26 months in French oak (10% new barrels). Bordeaux meets The Rhone Valley meets California; this multidimensional blend incorporates pure berry fruitiness, flavors of dark chocolate with a spice box finish to satisfy midweek wine cravings. Polished and suave, it offers immediate gratification and is designed for current drinking with your favorite food accompaniment. From pizza to more exotic creations it embodies our philosophy of food compatibility and reminds you of its "sense of place", the mountainous terroir of coastal Paso Robles.



VINEYARD DETAILS:

AVA: Paso Robles
Vineyards: HMR Estate, Viking Estate,
Bobcat Estate, Bailey, Glenrose, Shelly,
Halter Ranch

HARVEST DATES:

September 5 – November 6, 2006

VINTAGE DETAILS:

Varietals: Syrah 32%, Cabernet Sauvignon
17%, Zinfandel 16%, Touriga Nacional
9%, Pinot Noir 7%, Grenache 6%,
Gamay Noir 5%, Mourvedre 5%, Cinsault
2%, Counoise 1%.
Cases: 3,514 cases produced
Release Date: April 1, 2009
CA Suggested Retail: \$15

TECHNICAL DATA:

Alcohol: 14.5%
pH: 3.59
TA: 6.15 g/L
Brix: 25.5°
Yield: 2 tons/acre
Fermentation: 5 ton open top
fermenters; indigenous yeast.

COOPERAGE:

Barrel aged 26 months in French oak,
(10% new).

Bottled: February 26th -March 10th,
2009