

This primarily Bordeaux-inspired blend shows the sanguine, focused fruit and shapely tannins that we've come to expect from the sandy soils and slightly cooler mesoclimate of this outstanding vineyard site

## THE PARING RED 2006

53% Cabernet Sauvignon, 42% Merlot, 5% Petit Verdot 75% new French oak barrels (Sylvain and Taransaud) Bottled unfined and unfiltered 1,163 cases made

WINEMAKER'S NOTES: Alluring aromas of blackberry and cassis dominate at first on the nose, but soon give way to subtle notes of cedar, black olive, toasty oak, herbal nuances and an earthy/dusty complexity. The perfect marriage of Santa Ynez earthy notes, powerful north coast fruit, and classic cabernet complexity. Rich and dense black fruit leads the way on the palate. Layers of fruit, floral hints and herbs shift as cabernet sauvignon and merlot shine through the blend. Chewy, but fine grained tannins and well balanced acidity lift the finish and allow the black cherry essence to linger.

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