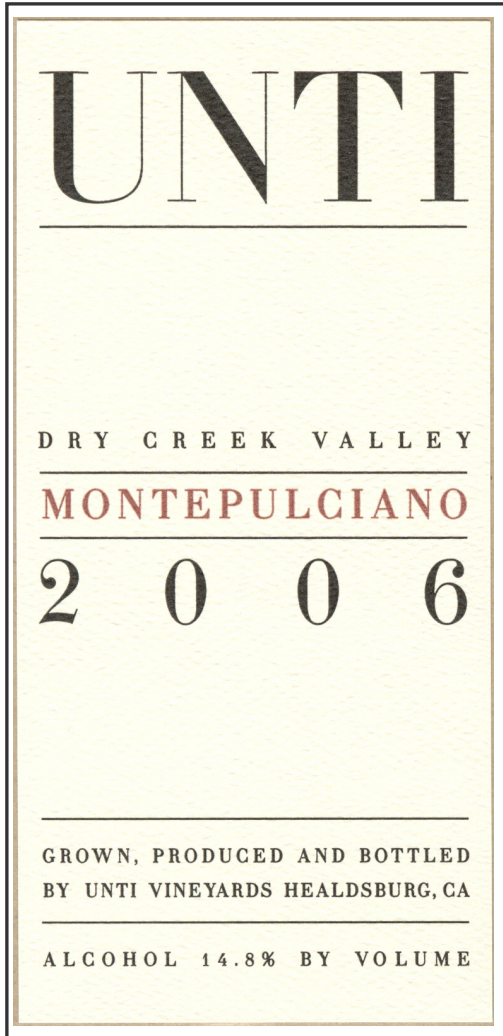


2006 MONTEPULCIANO



VARIETAL/VINEYARD: Our Montepulciano comes from three rows, or .27 acres, planted on our creek-side block. We grafted these vines to Montepulciano after George and Linda visited Italy's Le Marche region. This vineyard is planted to 4" X 6" spacing on 101-14 rootstock. Montepulciano, like many of the Italian reds, is quite vigorous, even when it is grown on our sandy, well-drained soil. As such we passed through the vineyard a couple of times to reduce the yield to less than 7 pounds per vine.

VINTAGE/HARVEST: Since this was our first vintage growing Montepulciano it was a learning experience. Montepulciano seems to be a late ripening grape here in Dry Creek. We harvested the fruit on October 28th. When grown in it's native region of Abruzzo, Montepulciano can be full bodied, fruity and tannic. We found the same to be true here. As with Sangiovese and Barbera, Montepulciano can achieve full ripeness while maintaining solid acid structure. The grapes are some of the biggest and juiciest we have ever seen.

VINIFICATION: Our Montepulciano was fermented in two small open top tanks. It was de-stemmed, lightly crushed and kept below 60 degrees for several days prior to allowing fermentation to begin spontaneously with indigenous yeast. We routinely stir lees during the initial stage of barrel aging for complexity and

texture. We aged this wine in French oak barrels, 30% new, for 17 months. It was bottled unfiltered and unfiltered.

STYLE: There is not much to dislike about Montepulciano. When made from low-yielding vines it is black, intensely fruity, rich and full-bodied. It has a grapey character early, which develops into chocolate and cassis as it ages. This full-bodied Montepulciano needs a couple of years to show best, and should hold for up to 7 years. Bring on the pasta and meat sauce. This is sexy stuff!

Mick

Harvested: 10/27/06
Total acidity: 0.63g/100ml
pH: 3.65
Aging: 17 months in French Oak, 30% new

Blend: 100% Montepulciano
Alcohol: 14.8%
Bottled: 3/26/08
Cases Produced: 125