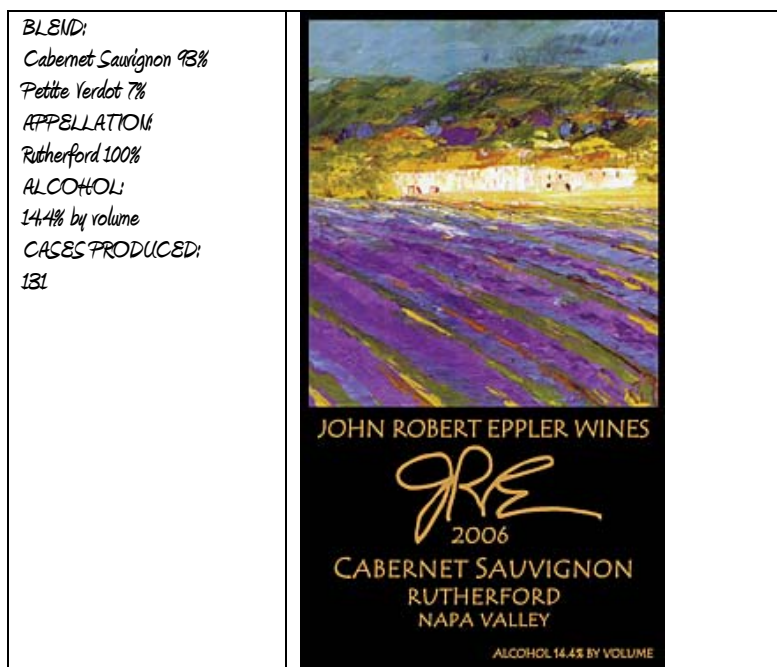


JOHN ROBERT EPPLER WINES
2006
CABERNET SAUVIGNON
RUTHERFORD



VINEYARD & PRODUCTION:

The grapes for this wine were harvested from a vineyard located a half a mile south of the Rutherford Crossroad on October 25. It was planted with clone 8 on 3309 rootstock. The sugar at harvest was 25.7 degrees Brix, with a TA .66mg/100ml and pH of 3.49. The fermentation was seven days in a small stainless steel tank using M2 yeast and pumped over for 1 hour 4 times per day. The wine was aged in new French Chateau oak barrels for 20 months and bottled on August 25, 2008.

WINEMAKER NOTES:

The color is dark purple - garnet, with high-pitched aromas of cassis, pomegranate, blackberry, cedar and violet scent. Rich and ripe on the palate, with flavors of black currant preserve, blueberry, cocoa and espresso bean. Well structured with good depth and length. Tannins are refined and integrated.