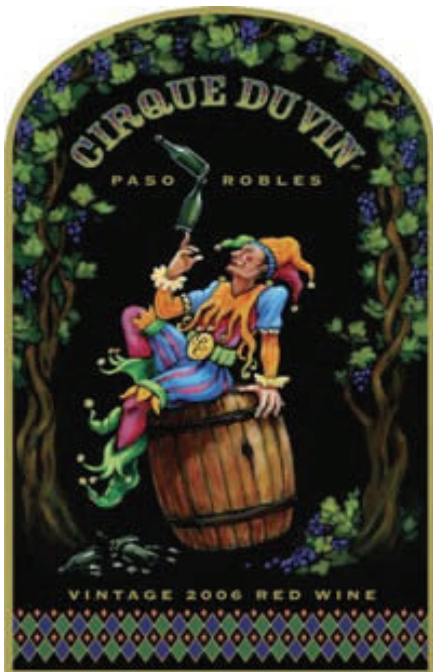


PEACHY CANYON WINERY

2006 Cirque du Vin



Vinification: Each of these different grape varieties were picked, sorted, cold soaked, fermented and aged separately. The grapes were tank or bin fermented for 10-15 days while being pumped over or punched down by hand each day to extract as many flavors and aromas as possible. When the fermentation was complete each lot was gently pressed into new and neutral barrels where it was then aged. Having kept each lot separate we have tremendous blending opportunities. We want this wine to be bold and sexy yet elegant and food friendly at the same time. Give it a try. You'll be presently surprised.

Tasting Notes: Aromas of black currants, sage, leather, cherries and spice fill the glass. Lightly toasted oak with hints of vanilla follow the fruit and spice. The palate is fresh and layered with soft tannins.

Appellation: Paso Robles

Composition: 25% Petite Sirah, 23% Cabernet Sauvignon
19% Merlot, 18% Syrah, 15% Cabernet Franc

Vineyard: Brave Oak, Torgesson, Twin Oaks,
Steinbeck, Kathryn's

Technical Information:

Alcohol: 14.5%

Harvest Brix Ave.: 22.5-26.5

Res. Sugar: .0486

Harvest Dates: September – October 2006

Bottling Date: 08-14-2008

Case Production: 9,855

Suggested Retail: \$17

Distribution: National

2025 Nacimiento Lake Drive Paso
Robles, California 805.237.1577
Fax 805.237.2248
www.PeachyCanyon.com