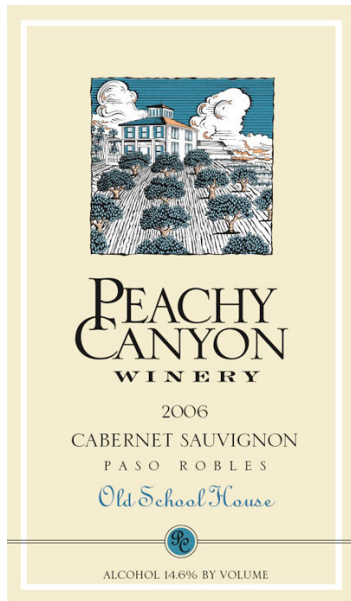


# PEACHY CANYON WINERY

## 2006 Old School House Cabernet Sauvignon



**Vinification:** We grew very low yields and got 1.36 tons per acre. The fruit was hand picked partially tank fermented and bin fermented. Cultured yeasts were inoculated into the fruit and punched down three times a day. The wine was basket pressed and aged in 30% New French Oak prior bottling. This cabernet was unfinned and unfiltered.

**Tasting Notes:** Balance is the perfect description when talking about this wine. Starting with the color and nose. The light mint and coffee aromas lead you into a mouth full of chocolaty earth notes that finish with stone and mineral nuances.

**Appellation:** Paso Robles

**Composition:** 97% Cabernet Sauvignon  
3% Petite Verdot

**Vineyard:** Old School House, Mustang Springs

**Technical Information:**

Alcohol: 14.6%  
Harvest Brix Ave.: 24  
Res. Sugar: .036  
Harvest Dates: 11/1/06  
Bottling Date: 8/8/08  
Case Production: 424  
Suggested Retail: \$25  
Distribution: Tasting Room & Wine Club

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