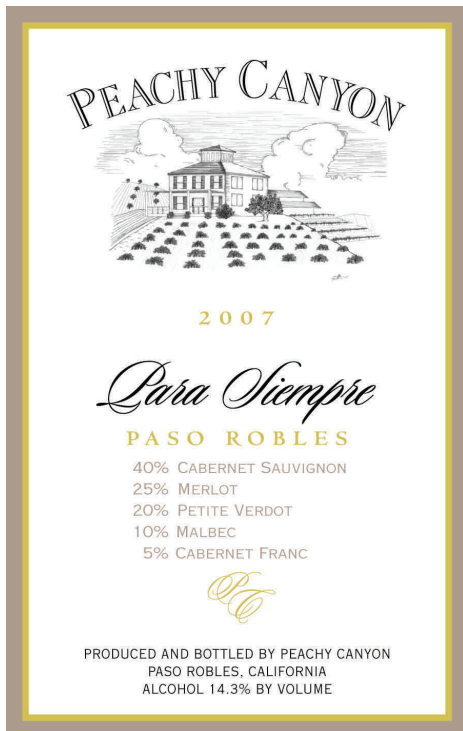


PEACHY CANYON WINERY

2007 Para Siempre



Vinification: Hand picked, pre and post sorted, cold soaked and a gentle fermentation. Extended maceration, basket press, barrel aged in the finest French oak barrels, minimal racking, week of blending trials, blended and barrel aged again for 3 months prior to bottling.

Tasting Notes: This wine has a dark purple color, fills the palate, spicy up front, long finish, espresso, dark berries, full bodied.

Appellation: Paso Robles

Composition: 40% Cabernet Sauvignon
25% Merlot
20% Petit Verdot
10% Malbec
5% Cabernet Franc

Technical Information:

Alcohol: 14.3%
Harvest Brix Ave.: 24.0-26.0
Res. Sugar: 0.0033
Harvest Dates: 9/27—10/6/07
Bottling Date: 7/24/09
Case Production: 247
Distribution: Tasting Room & Wine Club

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