



## 2006 Orphan

### Vintage Summary

2006 began with consistent rain and cool weather. The vines, tired from the heavy 2005 harvest, awakened in early May with unusual warm weather for late spring. May, June and July averaged a high of 78 degrees. August and September lingered in the 85-degree range, helping achieve bright, ripe fruit character without picking based on concerns of too much sugar and high alcohol.

### Vineyard Practices

Aggressively pruning the vines helps focus the plants stored carbohydrates on promoting strong early growth in shoots. When shoots reach around 6 to 8 inches, we remove any growth not intentionally left at pruning. To help intensify color, ripen tannins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals and creating a tunnel through the middle of the canopy. In May, we removed smaller fruit bearing shoots that might have had difficulty ripening their clusters to decrease production and increase fruit quality. The warm summer provoked early veraison, and to ensure we had even maturity throughout the vineyard, we removed green or pink colored fruit. Yields of less than 3 tons per acre extended the growing season and we harvested most of the Cabernet Sauvignon and Syrah from the middle of September through the end October, depending on the micro-climate of the vineyard site.

### Winemaking Practices

Our winemaking team began sampling the ripening grapes on a regular basis in early September. During the last few weeks before the grapes were picked, we tasted the skins, juice and seeds two to three times per week. We evaluated color, flavor and tannin ripeness to determine the exact harvest date.

A skilled crew handpicked the grapes into ½ ton picking bins. Once at the winery, our crusher-destemmer removed all of the stems and lightly crushed the grapes. The must (crushed grapes) was then placed in a stainless steel tank. UV-43 yeast, a strain known for its intense cherry and berry characteristics, then fermented the wine to dryness over a ten-day period. During fermentation, the fermenting wine was pumped over for about 35 minutes twice daily to extract the ripe tannins and intense flavors from the skins. After fermentation, another two to three weeks of pump overs were needed to extract lush tannins and ripe flavors. Malolactic fermentation took place in barrel to incorporate the complex flavors. We blended the wine in mid August of 2007 to allow the wine to integrate for 5 months prior to bottling. The wine was aged for 14 months in 34% new oak (11% new French, 12% new American).

### Tasting Notes

Inky black in color with a bright, garnet hue, the 2006 Orphan's appearance is lively and youthful. Ripe aromas of black cherry, plum and fig fill the nose and combine with spice, leather, and a touch of cedar resulting from the new French and American oak. The palate begins soft, yet driven by bright red fruit and a hint of minerality. Layers of earth and a light touch of tannin structure showcase the balanced blend of Rhone and Bordeaux varieties.

### Specifics

|                  |   |                          |                                     |
|------------------|---|--------------------------|-------------------------------------|
| Barrel aging:    | 14 months in 225-L oak barrels, 23% new | Pumpovers:               | 2-4 times daily during fermentation |
| Blended:         | 8/1-8/5/2007                            | Barrel replacement:      | 15-20% annually on average          |
| Harvest dates:   | 9/14-11/5/2006                          | Racking:                 | Every 3 months                      |
| Brix at Harvest: | 25.6                                    | Fining:                  | None                                |
| Harvest method:  | 100% hand-harvested                     | Bottled:                 | Jan. 14-16, 2008                    |
| Fermentation:    | 12-15 days with UV-43                   | pH:                      | 3.60                                |
| Maceration:      | 18-35 days including fermentation       | Barrels:                 | Missouri, Minnesota, Allier         |
| Total Acidity:   | .68g/100ml                              | Malolactic fermentation: | In Barrel                           |
| Yeasts:          | UV-43                                   |                          |                                     |
| Alcohol:         | 14.5%                                   |                          |                                     |