

2007 California

Red Cuvée

Merlot 56%

Cabernet Sauvignon 20%

Mourvedre 14%

Grenache 10%

PIC·NIQUE



Grapes

56% Merlot
20% Cabernet Sauvignon
14% Mourvèdre
10% Grenache

Blend

Red Cuvée

Appellation

Suisun Valley

Source

Estate Grown

Vineyard

Peabody Ranch - Block 4
LCW - Block 2

Harvest

October, 2007

Aging

Each varietal averaged
5 months in varying
levels of French oak
barrels.

pH

3.75

ta

0.60g / 100mL

Alcohol

13.9%

Suggested Retail

\$9.99

WINEMAKER COMMENTS

Red... red... red... Chock-full of bright, fresh red aromas of strawberry, raspberry and red currant coat your tongue and lead to flavor.. flavor.. flavor! Balanced tannins and a smooth fruit forward taste allow the grapes in this wine to harmoniously express themselves from bouquet to the palate's last lingering moment. A perennial staff favorite; what a steal for an everyday drinking wine. Finally a plain, honest straight up red wine. Yum!

— *Larry Langbehn, Winemaker*

VINTAGE COMMENTS

2007 was hailed as another exceptional vintage in Northern California. Grape complexity develops with time on the vine and patience in the vineyard. Suisun Valley experienced an unusually long, cool growing season in 2007 that was ideal for extended development of aromas and flavors. A dry spring with warm temperatures in February and March pushed the vines toward an early bud-break. Bud-break was soon followed by cool, rainy conditions which slowed growth and lasted through mid-June. This early cool pattern was followed by an equally cool summer with a noticeable absence of traditional heat spikes in the later months of summer but late season light rains. The hallmark of the season was the long and cool harvest period which allowed wine grapes to reach full maturity and develop distinct varietal character. Optimal conditions in the Suisun Valley contributed to a generous crop for most varieties and fruit of outstanding quality.

FOOD

Fresh sausage, cioppino, gourmet burgers and grilled fowl.





Grapes

100% Sauvignon Blanc

Appellation

Suisun Valley

Source

Estate Grown

Vineyard

LCW - Blocks 1 and 3

Harvest

September, 2007

Fermentation

100% Tank-fermented.
Aged 5 months in
neutral oak barrels.

pH

3.50

ta

0.56g / 100mL

Alcohol

13.9%

Suggested Retail

\$9.99

WINEMAKER COMMENTS

A mouth full of fun with lingering, yet ephemeral — ‘here today, gone tomorrow’ — flavors of kiwi and grapefruit. Lightly grassy, with up front dry hay and fruit flavors, this wine delivers a welcome crispness, and a lush, quick and clean finish. From grape to wine, a complex citrus character carries throughout the wine’s experience delivering a distinctly refreshing Sauvignon Blanc.

— *Larry Langbehn, Winemaker*

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FOOD

All seafoods especially calamari and shellfish, manicotti, and salads of mixed lettuces.





Grapes

100% Chardonnay

Appellation

Suisun Valley

Source

Estate Grown

Vineyard

J-T Ranch - Block 1 East
LCW - Block 1

Harvest

October, 2007

Fermentation

85% Tank-fermented,
15% Barrel fermented
in neutral French oak
barrels; 35% aged 6
months in neutral and
1 year old (10%)
French oak barrels.

pH

3.65

ta

0.62g / 100mL

Alcohol

13.9%

Suggested Retail

\$9.99

WINEMAKER COMMENTS

Here's the story... we set out to make a high quality, affordably priced California Chardonnay and we did just that. It's balanced and complex with white peach and floral aromas (think gardenias) and a hint of toast to enhance the wine's complexity. No pretensions; just a really enjoyable, clear expression of Chardonnay from our 20-year-old vineyards. By keeping the goal simple, we over-achieved. I envision a bright shiny day and a cold glass. I can't help but imagine just how pleasurable this wine really is as I take in my last sip.

— *Larry Langbehn, Winemaker*

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FOOD

Potatoes au gratin, salmon with dill sauce, and veal piccata.



2007 California

White Cuvée

Sauvignon Blanc 50%

Chardonnay 25%

Viognier 25%

PIC·NIQUE



Grapes

50% Sauvignon Blanc
25% Chardonnay
25% Viognier

Blend

White Cuvée

Appellation

Suisun Valley

Source

Estate Grown

Vineyard

J-T Ranch - Block 1 East
LCW - Blocks 1 and 3

Harvest

September, 2007

Aging

Each varietal was first tank-fermented. The Chardonnay was aged 3 months in 2 and 3 year old French oak barrels.

pH

3.63

ta

0.65g / 100mL

Alcohol

14.5%

Suggested Retail

\$9.99

WINEMAKER COMMENTS

Our White Cuvée consists of 3 aromatic varietal wines blended together to create a delightful wine that over-delivers on flavor and staying power. As I experience this wine, it seems to have a little bit of everything for everyone. It's a refreshingly fruity wine with subtle aromas of white peach, apricots, honey and touch of vanilla. The Chardonnay grapes provide the wine's structure while Viognier and Sauvignon Blanc grapes provide the aromatics. Drink now and enjoy!

— *Larry Langbehn, Winemaker*

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FOOD

White fish, chicken with a lemon caper sauce, salads of mixed lettuces.

