



**A X I S**  
**C A B N E R E T S A U V I G N O N**  
**N A P A V A L L E Y**  
**2 0 0 6**

**W I N E N O T E S**

• G R A P E S O U R C I N G •

Grapes for this wine were sourced from vineyards across some of the best growing areas in Napa Valley; from the Southwest where cool breezes from the San Pablo Bay give grapes structure and complexity, to the warmer Northern Valley, where Cabernet grapes express full ripe dark fruit and black cherry flavors. The hallmarks of wine from this area are exceptional finesse and structure, as well as full body and rich fruit flavors.

*Grape Sourcing: 95% Napa Valley, 5% St. Helena*

• V I N T A G E •

The season started off with a wet and soggy spring, with a late start. The weather went through a major shift in July, with heat spikes over 100 degrees, but since the grapes were late in ripening, they were not affected by sunburn. Vineyard managers had to keep a watchful eye on their vineyards to avoid mildew and botrytis throughout the growing season. As summer came to a close, growers were able to bring in grapes with good acidity and development by harvesting before October rains.

*Technical Information: 0.52 TA, 3.88 PH and 14.1% Alcohol by Volume*

• W I N E M A K I N G •

The grapes received a cold-soak maceration prior to fermentation to increase concentration. After fermentation, the various blend components were aged in French Oak barrels for up to 24 months. Following the final blending, a portion of the wine was racked back into new French oak barrels for additional notes of vanilla, spice and toast. Merlot was added to provide soft, ripe fruit flavors, while Syrah adds richness and a touch of spice to the palate.

*Varietal Blend: 80% Cabernet Sauvignon, 17% Merlot, 3% Syrah*

• W I N E M A K E R ' S N O T E S •

Our 2006 Shiloh Cabernet Sauvignon is a wine of structure and finesse backed by opulent cassis and dark fruit flavors. Its suppleness lends it to drinking now, but it will age gracefully over the upcoming decade. The wine lends itself to classic Cabernet fare: Filet Mignon with Wild Mushrooms or a simple grilled New York strip steak.