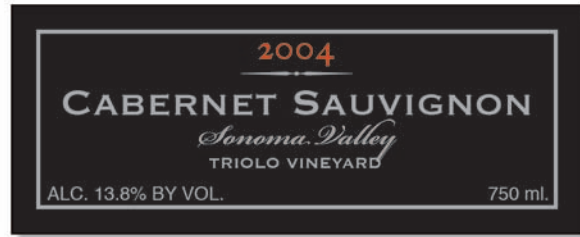


*Uncorking centuries
of artisan excellence.*



Appellation: *Sonoma Valley*
Vineyard: *Triolo Vineyard*
Harvest: *September 2004*
Brix: *25.5°*
Blend: *97% Cabernet Sauvignon
3% Merlot*
Alcohol: *13.8%*
pH: *3.60*
Retail Price: *\$40.00*
Cases Produced: *252*
Release Date: *October 2006*

Winemakers Notes:

Crafted to display the multiple dimensions of Cabernet fruit grown in rocky soils, this wine impresses with sweeping layers of flavor and aroma. An elegant bouquet of blackberry and cassis mingles with hints of ginger, eucalyptus and black olive. A rich, layered approach in the mouth revolves around a core of brambly mixed berries shaded by warm spiciness. The finish is remarkably long, with classy nuances of vanilla and roasted coffee topped with dusty cocoa.

When I first saw this vineyard, I knew I had to make wine from it. It sits on the western slopes of the Napa-Sonoma county line, in the mountains known as the Mayacamas range. The steep terrain is surrounded by Manzanita and Eucalyptus trees. When the Triolo family planted these grapes, they jackhammered, by hand, the intensely rocky soils to open up areas for cultivation. These vines work hard to survive and have paid back with some wonderful dimension.

97% Cabernet Sauvignon, 3% Merlot. Aged for two years in 55% new French oak and 45% seasoned oak.

Lightly filtered and unfiltered.

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