



2006  
#33 MON CHOU  
NAPA VALLEY

Harvest Dates: 9/19 through 10/14  
Grape Source: Morisoli, Abbey, Lynch and Wood Vineyards  
Blend: 40% Cabernet Sauvignon, 33% Cabernet Franc,  
25% Merlot and 2% Petit Verdot  
Harvest Brix: 25.1°, 24.9°, 24.0° and 23.7°  
Maceration: 15 days non-inoculated  
Aging: 22 months in French Oak (75% new)  
pH: 3.73  
TA: 0.56 g/100ml  
Alcohol: 14.4%  
Production: 355 cases (12 pack – 750mL)  
Release Date: January 2008

Tasting Notes:

As with all previous Mon Chou blends, the associated number denotes the percentage of Cabernet Franc in the blend. The 2006 vintage contains 33% Cabernet Franc, while Cabernet Sauvignon, Merlot, and Petite Verdot complete this homage to the great blends of Bordeaux.

The wine is a deep garnet red color, with aromas of earth, black tea and a hint of tar. Lush underlying flavors of mixed berries and jam. #33 Mon Chou is extremely well-balanced with soft tannins and an eloquence that gives a seamless combination of rich fruit flavors, spicy cedar nuances and hints of oak.

Drink this wine over the next 5 to 7 years and pair with roast beef tenderloin, pasta, fowl, and cheese.