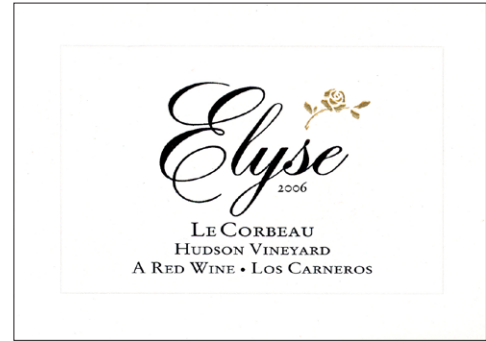


2006
LE CORBEAU
HUDSON VINEYARD
LOS CARNEROS



HARVEST DATE:	November 2nd
GRAPE SOURCES:	Hudson Vineyard – Los Carneros, Napa Valley
BLEND:	90% Grenache, 10% Syrah
HARVEST BRIX:	28.7°
MACERATION:	15 days non-inoculated
AGING:	22 months in French oak (20% new)
pH:	3.89 TA: 0.55 g/100ml
ALCOHOL:	14.6%
PRODUCTION:	597 cases 12-pack 750ml

TASTING NOTES:

Le Corbeau (“The Raven”) is predominately Grenache, made in the style of the seductive and expressive wines of the Chateaufort du Pape region of the Rhone Valley. This bright ruby-colored wine has alluring aromas of sweet raspberries, wild plums, lavender, earthy mushrooms, and white pepper along with hints of black tea and orange peel. On the palate, it has a smooth entry that leads to a broad mouthfeel with flavors of crème de cassis, blackberries, citrus rind, and intriguing notes of mace and cardamom. This is a “thinkers wine”, very complex from start to finish. (note: if you don’t feel like thinking you still will enjoy!)

The 2006 Le Corbeau will age beautifully for the next 5-10 years and pairs nicely with duck, lamb, venison, wild mushrooms, cassoulet and stews.

“Quaff, oh quaff this kind nepenthe”
– from Edgar Allan Poe’s “The Raven”.

ABOUT ELYSE WINERY:

Winemaking is cooking without a flame. Our winemaking philosophy at Elyse in Napa Valley is similar to the approach of a great chef who carefully prepares artisan grown ingredients to bring each layer of flavor to the table. Long term alliances with our growers form the cornerstone to our portfolio of vineyard driven wines that possess an unfaltering affinity for pairing with food.

“A meal with wine is dining – it’s a conversation, an event. It’s what wine is all about.”
– Ray Coursen, Winemaker & Owner

