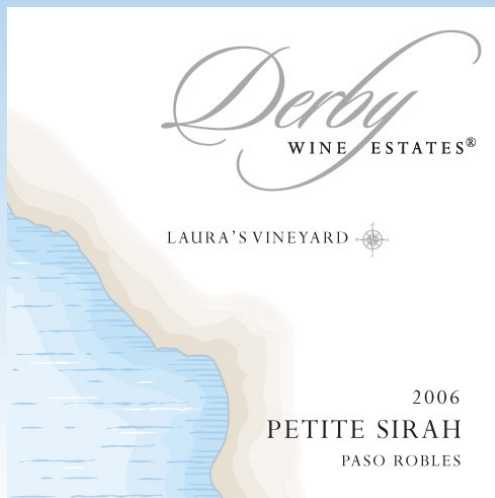


2006 PETITE SIRAH

LAURA'S VINEYARD



“...AROMAS OF VIOLET AND BLACK PEPPERCORNS FOLLOWED BY NOTES OF DRIED MINT, BLACK LICORICE, FRAMBOISE AND TOBACCO.

THE FOCAL POINT OF DERBY WINE ESTATES is the significance of place. Each of our three vineyards is located within a very distinct geographical region, representing three viticultural extremes in San Luis Obispo County.

The 2006 Petite Sirah comes from Laura's Vineyard in east Paso Robles. These grapes were destemmed in a Delta E2 and whole berry fermented in small open top fermentors. Punch downs were made 2-3 times daily depending upon the fermentation stage. Barrel aged over 24 months in 50% new American and French oak.

There are two main soil types in Laura's Vineyard. The first is the Diablo series. The Diablo soil is a deep well drained soil that formed from calcareous sandstone and shale. The underlying material is olive gray clay to a depth of 50 inches. Below this is weathered calcareous sandstone and shale. The second soil type is the Positas series. The Positas soil is a very deep, well drained soil that formed in alluvium from mixed rock sources. The subsoil is reddish brown clay over gravelly sandy clay loam.

Our Petite Sirah is bone dry with attractive aromas of violet and crushed black peppercorn that evolve into notes of dried mint, black licorice, framboise and tobacco. Shows a classically thick & full-bodied texture on the palate.

VINEYARD

Location: Paso Robles

Soil: Alluvium over gravelly sandy clay loam

Year planted: 1997

Block: 6

Clone/Rootstock: unknown/5C

WINEMAKING

Harvest date: 9/28/06

Varietal(s): 100% Petite Sirah

Oak: French & American, 50% new

Fining: None

Filtration: None

ANALYSIS

pH: 3.99

TA: 6.09 g/L

Alcohol: 14.5%

Aged: 24 months

Cases produced: 349

