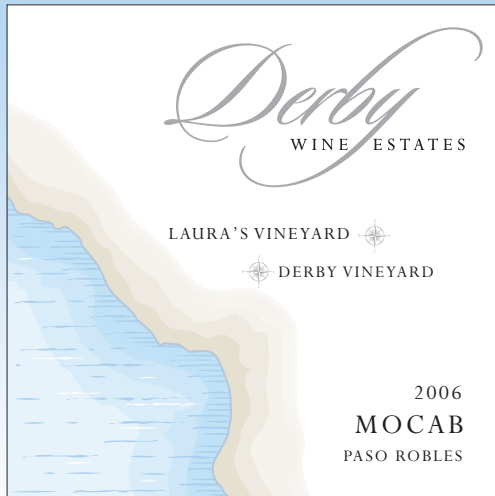


2006 'MOCAB'

DERBY & LAURA'S VINEYARD



“THIS DYNAMIC WINE OFFERS BEAUTIFUL AROMAS OF VANILLA, EARTH, BLACK TEA AND CHERRIES JUBILEE.”

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 MOCAB is a blend of 60% Mourvèdre from Derby Vineyard and 40% Cabernet Sauvignon from Laura's Vineyard. Each lot of grapes was hand harvested separately according to ripeness and balance of acidity. Grapes underwent destemming and a very gentle crushing to ensure a large proportion of whole berries in the must. Fermentation occurred in stainless steel tanks and small open top fermentors. The wine was pressed off its skins at dryness before being blended & racked to 100% neutral French oak barrels where it was gently aged for 20 months.

The Mourvèdre comes from Derby Vineyard which is predominately of the Nacimiento series. This soil is a moderately deep, well drained soil that formed in material weathered from calcareous sandstone and shale. The Cabernet Sauvignon comes from an area in Laura's Vineyard where the soil is primarily the Diablo series. The Diablo soil is a deep well drained soil that formed from calcareous sandstone and shale. The subsurface is clay and sandstone.

This dynamic wine offers beautiful aromas of vanilla, earth, black tea, and cherries jubilee. The wine is more elegant on the palate with a velvety texture, layers of spicy red fruits, great depth and balance.

VINEYARD

Location: Paso Robles

Soil: Calcareous sandstone & shale/clay and sandstone

Year planted: 1998 & 1997

Block: 5E & 14

Clone/Rootstock: MO - unknown/5BB & 15/110R

WINEMAKING

Harvest date: MO - 10/27/06,

CAB - 11/2/06

Varietal(s): 60% Mourvèdre, 40% Cabernet Sauvignon

Oak: French, 100% neutral

Fining: None

Filtration: Sterile

ANALYSIS

pH: 3.78

TA: 6.70 g/L

Alcohol: 15.4%

Aged: 20 months

Cases produced: 172