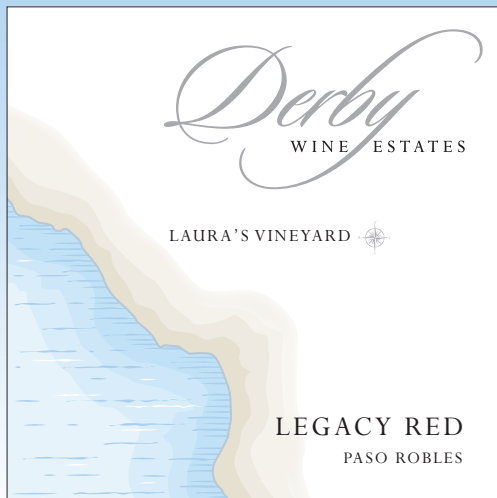


# NV 'LEGACY RED'

LAURA'S VINEYARD



“...COMPLEX FLAVORS OF  
RED AND BLACK CURRANTS,  
SPICED RED PLUMS, CRUSHED PEPPER  
...DARK CHOCOLATE AND ANISE.”

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.

Legacy RED is a tribute to the history of Laura's Vineyard in east Paso Robles. This wine is a blend of 34% Cabernet Sauvignon, 33% Merlot and 33% Syrah. The fruit was hand-picked, sorted and crushed. Each lot was fermented separately in stainless steel & small open top fermentors. Cap management included 2-3 pumpovers or punch downs depending upon the fermentation vessel. The wine was gently pressed, settled, and transferred to 60% new French oak barrels. Following completion of the malolactic fermentation, the lots were racked, blended and returned to barrel for 20-32 months.

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.

An interesting blend of Cabernet Sauvignon, Merlot & Syrah that presents expressive, complex flavors of red and black currants, spiced red plums, crushed pepper and hints of dark chocolate and anise. The tannic structure is firm yet refined.

## VINEYARD

*Location:* Paso Robles

*Soil:* Alluvial over gravelly sandy clay loam

*Year planted:* 1997

*Block:* 14, 15, 7

*Clone/Rootstock:* 15/110R, 3/101-14,

Estrella/5C

## WINEMAKING

*Harvest date:* CS - 10/31/05,

M - 10/26/06, S - 10/6/06

*Varietal(s):* 34% Cabernet Sauvignon,

33% Merlot, 33% Syrah

*Oak:* French, 60% new

*Fining:* None

*Filtration:* None

## ANALYSIS

*pH:* 3.89

*TA:* 6.41 g/L

*Alcohol:* 14.8%

*Aged:* 20-32 months

*Cases produced:* 664