2004 Signature

Signature is defined as a “distinctive characteristic that denotes one’s identity”. Our Signature Blend for this vintage is made from two grape varieties that winemaker Matthias Gubler feels are the ultimate expression of Vina Robles’ terroir. It is a blend of the Bordeaux grape Petit Verdot along with a Rhone variety, Syrah. Petit Verdot flourishes in the micro climates of our Huerhuero Vineyard where it produces wines with deep color, rich flavor and good tannic structure. From a cool site in Eastern Paso Robles, the Ryan Road Vineyard Syrah gives us big, aromatic wines with wonderful color and rounded tannins. This unique and complex blend is elegant yet powerful.

Vintage Notes and Wine Production

The fruit was hand selected and harvested between early August and mid September. Each variety was crushed separately, allowed to cold-soak for up to five days in order to extract color and flavor and then underwent primary fermentation. Malolactic fermentation was then completed in barrel. Aging took place for 12 months in 40% new French oak. The final blend was assembled and then returned to barrel for an additional six months.

Tasting Notes & Recommendations

Color: Deep, saturated inky purple, almost opaque
Aroma: Intense aromas of dark berry fruits including notes of blueberry and plum, violets and allspice as well as earth are complimented by vanilla and toasty oak
Taste: This full-bodied wine is juicy and concentrated on the palate with ripe, firm tannins; primary flavors of blackberry and blueberry complemented by secondary notes of pie crust, graham cracker with a touch of spice; long pleasant finish

Serve at: 62˚-65˚F | Drink now through 2013 | Store in a dark dry place at 55˚-65˚F

Technical Notes

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Blend</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.13.04</td>
<td>27.0</td>
<td>Huerhuero</td>
<td>Petit Verdot 72%</td>
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<tr>
<td>08.01.04</td>
<td>24.6</td>
<td>Ryan Road</td>
<td>Syrah 28%</td>
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</tbody>
</table>

Aging: 18 months in 40% new French oak barrels
Bottling date: 07.07.06
Release date: 10.01.06
Cases produced: 695 cases
Alcohol: 14.3% 
pH: 3.72
Total Acidity: 6.09 g/l

Savor the intensity and complexity of this unique blend

Matthias Gubler, Winemaker

P. O. Box 699 • Paso Robles, CA 93447 • phone: 1-805-227-4812 • fax: 1-805-227-4816 • www.vinarobles.com