2010 SIGNATURE – ESTATE CUVÉE

“Signature” is the winemaker’s hallmark blend of the vintage that is unconstrained by convention to create a memorable, ageworthy wine of distinction and balance – in other words the signature wine of the vintage. This year’s blend is made from Cabernet Sauvignon and Syrah. Cabernet Sauvignon hails from the Bordeaux area whereas Syrah originates from Southern France. Both varieties are known for their intense color and for delivering a generous amount of flavor and rich tannins that will continue to develop with proper aging.

The Cabernet Sauvignon comes from our Adelaida Springs Ranch located in the rugged coastal mountains west of Paso Robles. Here, at an elevation of 1,700 feet and just 12 miles from the Pacific Ocean, the ranch’s small vineyard is planted in calcareous soils, resulting from uplifted ancient sea beds. The Syrah was selected from the Ryan Road Vineyard, located at 1,500 feet in elevation just east of Creston. The vines are rooted in calcareous rich soils and are grown under very dry conditions. Both vineyards have very limiting soils that produce tiny berries, low yields and intense, concentrated wines. This vintage reflects the 8th anniversary of this limited-production Estate Cuvee aged in selected tight grain French oak barrels for 20 months.

TASTING NOTES

Color: Deep garnet
Aroma: Dark cherry and plum with hints of cola, mocha and white pepper
Taste: Medium-bodied with a dense, structured mouthfeel; berry and mocha flavors with chalky tannins

RECOMMENDATIONS

Serve at: 62˚ – 65˚ F
Enjoy now through 2025
Store in dark dry place at 55˚ – 65˚ F
Decanting recommended
Pairing suggestions: Braised beef, venison Osso Bucco, grilled lamb

TECHNICAL NOTES

<table>
<thead>
<tr>
<th>Harvest date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Blend</th>
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</thead>
<tbody>
<tr>
<td>09.30.10-10.15.10</td>
<td>25.7</td>
<td>Adelaida Springs Ranch Ryan Road</td>
<td>Cabernet Sauvignon 51% Syrah 49%</td>
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Aging: 20 months in French oak barrels
Bottling date: 06.26.12
Release date: 09.02.13
Cases produced: 326
Alcohol: 14.8%
pH: 3.60
Total acidity: 6.3 g/L

Matthias Gubler, Winemaker
Savor the distinctive fruit flavors and firm tannins of this rich, ageworthy wine.