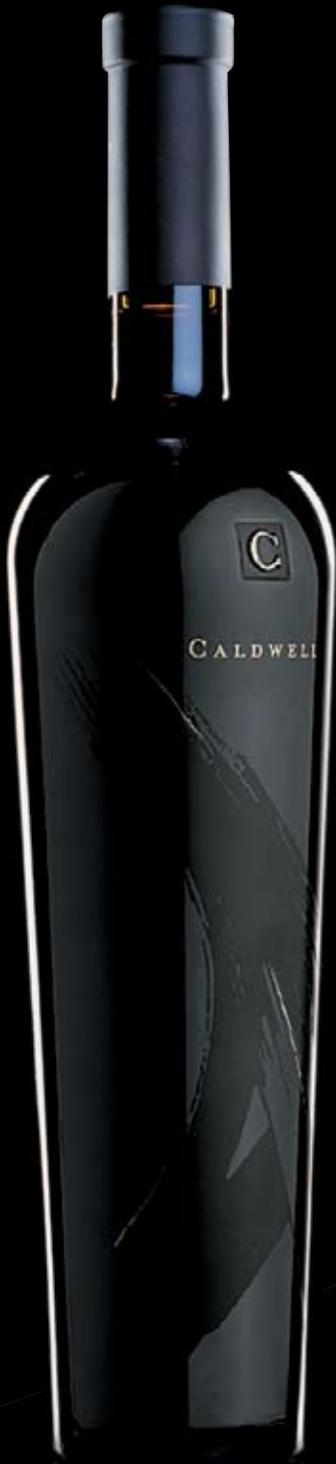


2006 CALDWELL SILVER

Napa Valley Proprietary Red Blend 'Silver' Estate Grown



- Vintage:** Eighth
- Composition:** 50% Cabernet Sauvignon, 47% Syrah, 3% Petit Verdot
- Appellation:** Napa Valley, Coombsville District
- Vineyard:** Caldwell Vineyard Estate, Established 1981
- Blocks:** Block 15
- Elevation:** 500 feet above sea level,
Hillside, with 5% to 30% slopes
- Climate:** The Coombsville region, with its close proximity to the San Pablo Bay, has a very unique climate which allows for an extraordinarily long growing season without the extreme hot and cold temperatures that are experienced in the rest of the Napa Valley.
- Soils:** Shallow soils, 2 1/2 feet deep, reddish brown in color. Rare to Napa Valley, a combination of volcanic ash, Sobrante loam and stony clay and scoria rocks.
- Tasting Notes:** With its dark garnet hue, this 2006 Caldwell Vineyard Proprietary Red Blend introduces itself with aromas of black and red berries, earth, smoke, and dried Mediterranean herbs. The full-bodied palate is lush with very dark stone fruits and berries, black pepper, tobacco and licorice. Fine tannins and a harmonious balance of acidity ensure a long life ahead for this hedonistic drink. The length is distinctive and long, studded with notes of black fruit and dark spice.
- Ageing:** This blend will be highly enjoyable over the next 8 to 12 years.
- Alcohol:** 14.9%
- pH:** 3.84
- Production:** 600 cases
- Price:** \$100 per 750ml bottle
\$230 per 1.5L magnum
\$600 per 3L

CALDWELL VINEYARD

2006 CALDWELL SILVER

Napa Valley Proprietary Red Blend Estate Grown

Proprietors: John and Joy Caldwell | Viticulturist: John Caldwell | Winemaker: Marbue Marke

CALDWELL SILVER

Viticulture

Green Harvesting: End of July to first week of August

Deleafing: Very selective pulling in July, depending on the season, we pulled prior to harvest. We pulled much less than other vineyards based on our trellis systems, exposures, soils, and late harvest dates.

Harvest Date: October 24th, 29, and 30th

Harvest Details: The 2006 vintage was marked by rain in the early part of the growing season (March/April). The temperature was ideal during bloom, which was followed by a very fast and uniform berry set. By harvest, picking times were back to normal with a moderate crop level. Berry sizes were smaller with thicker skins. The ripening season was marked by ideal conditions following the heat wave in June. The light rains during the season ensured the vines were without stress at harvest, (beautiful green leaves). In general, from a chemistry point of view, it was a low pH year.

Winemaking

Earnest assessments of the grapes for the physiological ripeness begin as the sugars reach 25 degrees brix. Grape samples are then elevated daily for color, aroma, and flavor of the skins and juices. The decision is made to pick all or part of a vineyard block when ripeness is considered optimal. The primary fermentation and secondary fermentation is completed 100% in 59 gallon French Oak barrels with gentle cap management by OXO rack spinning. Maceration may last 30 to 55 days before the young wine is pressed based on taste and transferred back to original french Oak barrels for ageing.

Ageing

Coopers: Tonnellerie Baron, Saint Martin, Hermitage, Saury

Wood Origin: 100% French oak barrels from Tronçais, Bertranges, Loiret, Jupilles, and grain-selected oak from unique forests from the center of France, (i.e. 30–40% of the barrels selected by wood grain, not forest)

Ageing: 20 months in barrel

Percentage of New Barrels: 100% new oak

Topping-Up: Every 2 weeks

Filtering: Unfiltered

Bottling: April 28th, 2008

ABOUT CALDWELL

Caldwell Vineyard

Region: Recognized for its unique terroir for over 40 years, Coombsville is in the process of gaining AVA status. It is approximately 11,200 acres with over 900 acres planted to grapes. The area is nestled in the southeastern region of the Napa Valley, between the city of Napa and the western ridge of the Vacca Mountain Range. The region constitutes about 3% of the Napa viticultural area.

Established: Originally with 53 acres in 1981. Over the years, the vineyard's high quality fruit has been the grape source for other noted high-end wine producers such as Pahlmeyer, Viader, Joesph Phelps' Insignia, Phillippe Melka, Merus, Mia Klein, and Patz&Hall.

Vineyard: Currently 123 acres, of which 65 acres are planted to grapes. 85% of the vines are French clones, with the remainder UC Davis certified California clones.

Average Vine Age: 20 years

Average Yield: 3 tons per acre

Grape Varietals: Cabernet Sauvignon 26.2 acres, Syrah 13 acres, Chardonnay 7.4 acres, Merlot 6.4 acres, Cabernet Franc 3.2 acres, Petit Verdot 1.5 acres, Sauvignon Blanc 1.5 acres, Tannat 1.1 acres, Carmenere 0.7 acres

Caldwell Wines

2006 Caldwell Winery Case Production: 2350 cases

| 750 ml | (bottle price) | (case price) |
|-------------------------------------|----------------|--------------|
| 2006 ROCKET SCIENCE Proprietary Red | \$48. | \$576. |
| 2006 SILVER Proprietary Red | \$100. | \$1200. |
| 2006 GOLD Cabernet Sauvignon | \$150. | \$1800. |

Varietal Collection of Pure Clonal Varieties

| | | |
|------------------------------------|-------|--------|
| 2008 SYRAH ROSE | \$20. | \$240. |
| 2008 CHARDONNAY (CLONE 809) | \$40. | \$480. |
| 2007 MERLOT (CLONE 181) | \$65. | \$780. |
| 2007 PETIT VERDOT (CLONE 400) | \$65. | \$780. |
| 2007 SYRAH (CLONE 174) (CLONE 300) | \$65. | \$780. |
| 2007 SYRAH PORT (500ml) | \$65. | \$780. |
| 2007 TANNAT (CLONE 474) | \$65. | \$780. |