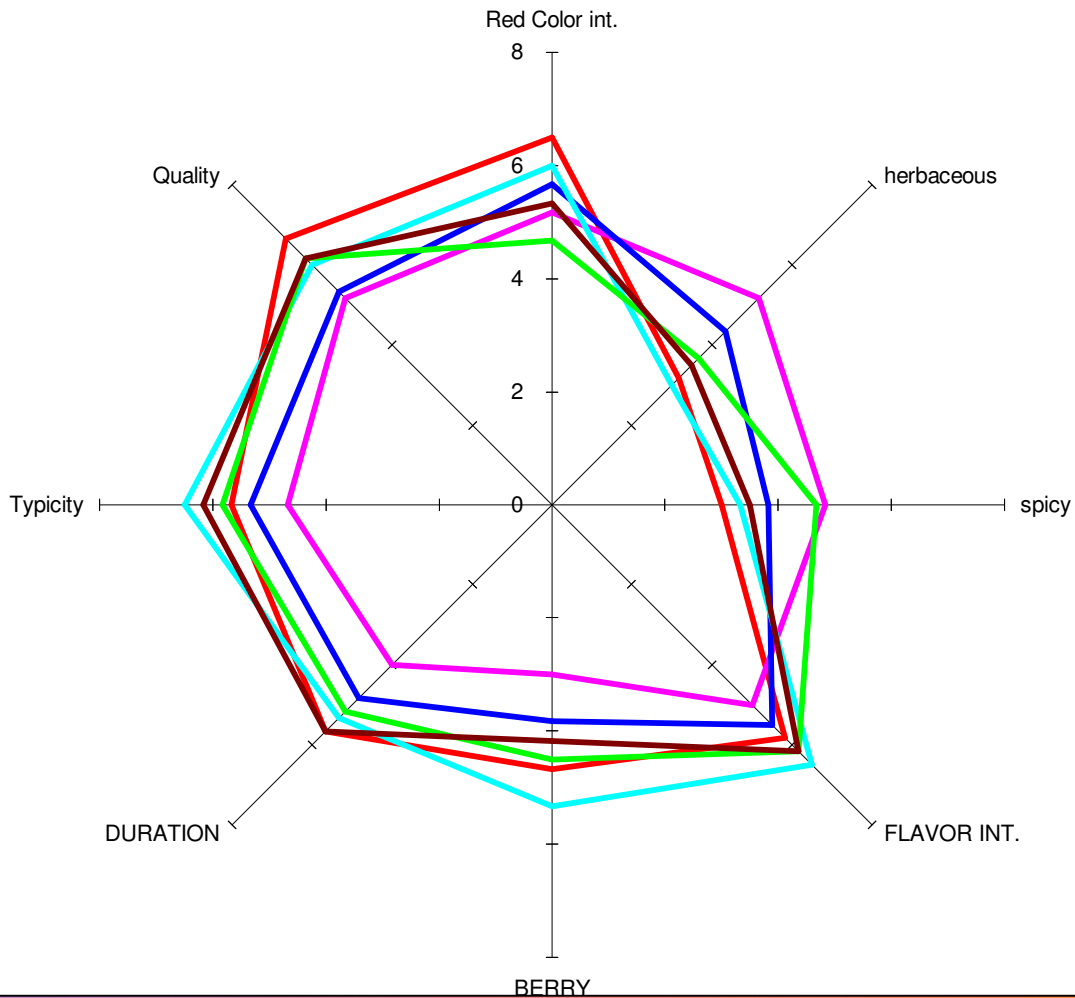


WINEMAKER'S TASTING REPORT: 2006 Napa Valley Cabernet Sauvignon

Tasted 11/12/2009

Analysis Date 11/13/2009		Alc	Alc	pH	TA	Glu	Fru	Glu + Fru	Acetic	OD420	OD520	Intensity	Hue		Panel Quality Score
Wine		Enz	NIR		pH 8.2	Enz	Enz	Enz	Enz					Price	
		%v/v	%v/v	20 C	g/L	g/L	g/L	g/L	g/L	10 mm	10 mm	420+520	420/520	JV	
	2006 Napa Valley Cabernet Sauvignon	13.6	13.9	3.70	6.5	0.21	0.24	0.45	0.64	4.89	5.71	10.60	0.86	\$25.49	3.8
	2006 Napa Valley Cabernet Sauvignon	14.7	14.8	3.72	6.2	0.40	0.64	1.04	0.79	5.38	6.60	11.98	0.82	\$21.60	6.0
	2006 Napa Valley Cabernet Sauvignon	14.4	14.3	3.58	6.2	1.37	1.64	3.01	0.84	4.72	5.81	10.53	0.81	\$21.49	5.3
	2006 Napa Valley Cabernet Sauvignon	14.1	13.9	3.53	6.5	0.10	0.12	0.22	0.61	4.40	5.32	9.72	0.83	\$24.99	3.8
	2006 Napa Valley Cabernet Sauvignon	15.9	15.3	3.61	6.2	0.37	0.64	1.00	0.62	5.17	6.35	11.52	0.81	\$24.99	6.0
	2006 Napa Valley Cabernet Sauvignon	14.9	14.8	3.38	6.3	0.15	0.00	0.15	0.61	4.49	5.77	10.26	0.78	\$24.99	5.7
Average=		14.6	14.5	3.59	6.3	0.43	0.55	0.98	0.69	4.84	5.93	10.77	0.82	\$23.93	5.1

Mean Scores (x=7)



PATRICIA HOWE WINES AND CONSULTING

WWW.PATRICIAHOWEWINES.COM

PHONE (707) 294-7882

WINEMAKER'S TASTING REPORT: 2006 Napa Valley Cabernet Sauvignon
Tasted 11/12/2009

Mean intensity values of sensory attributes with LSD

Analysis							
Red Color int.		6.5	5.17	5.67	6	4.67	5.33
aroma int.		6.33	5.5	5.17	6	6.33	5.5
VA		0	0	3.17	3.17	0	0
microbial	B	B	A	A	B	B	
		0	6.17	0	2.33	0	0
	C	A	C	B	C	C	
berry		3.67	3.17	4.17	4.33	3.67	3.5
jam/dried fruit		4.83	2	4	4.17	3.83	4
herbaceous		3.17	5.17	4.33	3	3.67	3.5
vegetative		2.83	3.33	4	3.17	2.67	3
spicy		3	4.83	3.83	3.33	4.67	3.5
caramelized		5.17	2.83	3.83	4.67	5	3.17
oak		4.67	5.33	4.33	4.67	5.67	5
FLAVOR INT.		5.83	5	5.5	6.5	6.17	6.17
ACIDITY		4	3.83	4.33	4.33	4.17	4.33
BITTERNESS		3.67	3.83	4.67	3.33	3.5	4
BERRY		4.67	3	3.83	5.33	4.5	4.17
OAKY/CARM.		5	4	4.83	4.67	5.33	4.5
AST.		5.83	6.83	6	5.17	6.17	5.33
MF/BODY		5.67	4	4.83	5.33	5.17	5.67
DURATION		5.67	4.67	5.33	6.5	5.83	6.17
Typicity		6.67	5.17	5.33	6	6.17	6.17
Quality		6	3.83	3.83	5.33	5.67	6
	A	B	B	A	A	A	

** significant at 1 %
*** significant at 0.1 %