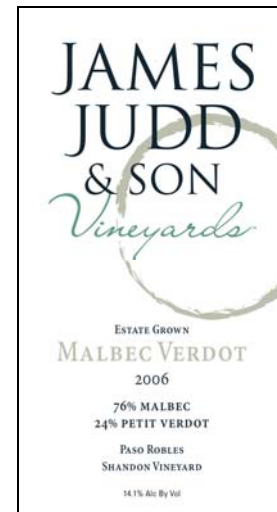


James Judd & Son Vineyards 2006 Malbec Verdot

VARIETIES:	76% Malbec 24% Petit Verdot
APPELLATION:	Paso Robles
VINEYARD:	Estate
HARVEST DATES:	October 16, 2006 (Petit Verdot) October 27, 2006 (Malbec)
BRIX AT HARVEST:	25.6° Malbec 25° Petit Verdot
ALCOHOL:	14.1%
ACIDITY:	0.66 g/100 ml
pH:	3.55
RESIDUAL SUGAR:	0.06 g/100 ml
DATE BOTTLED:	December 10, 2008
CASES PRODUCED:	923



GROWING CONDITIONS

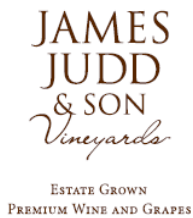
2006 featured a normal bud break following an unusually wet spring with significant rainfall continuing through June. A warm, pleasant summer with a blazing 10-day stretch of 100+ degree temperatures followed into mid-July. Harvest began slightly later than normal. Reinvigorated vines (salts leached from the soils from spring rains) and prudent thinning induced small clusters which produced lush wines.

WINEMAKING

Our grapes were harvested, destemmed and crushed into a stainless fermentor, and then inoculated twenty-four hours later with PDM yeast. The must was pumped over three times daily for 12 days prior to pressing. After completion of malolactic fermentation, this wine was aged in a combination of American, French and Hungarian oak barrels for twenty-four months prior to bottling.

TASTING NOTES

Complex, exciting aromas created by multi-varietal blending hints of coffee, cocoa, and ripe plum intertwined with spicy oak. Flavors are balanced and rich with layers of nicely assertive tannins with fine hints of oak. The finish is rich and opulent. This



wine will age superbly.

CELLARING

Ready to be enjoyed today and will continue to improve in your cellar for another 3-6 years. Ideal drinking years will be 2011-2014.

FOOD SELECTION

This vivid wine will enrich rack of lamb, hard cheeses as well as pastas with rich sauces.