



**2010**  
**SAN FRANCISCO CHRONICLE**  
**WINE COMPETITION**  
"Silver" Award

## 2006 – 'Soirée'

- VARIETAL:** 45% Cabernet Sauvignon  
45% Merlot  
8% Petite Sirah  
2% Petit Verdot
- VINEYARD:** *St. Helena Winery Vineyard, Block #4*
- WINEMAKING:** *Fermented with French yeast – Lavin D254*  
*Cold soak at 50 degrees – 3 days*  
*Maturation period – 11 days*  
*Maceration period – 2 days*  
*Racked only 4 times*  
*Wine chemistry;*  
*- 25.0 Brix at harvest*  
*- 3.64 pH at bottling*  
*- 0.67 TA at bottling*  
*Bottled unfinned and unfiltered*
- BARREL AGING:** *20 months in new French Oak Barrels;*  
*- Exclusively*  
*o Marcel Cadet*  
*o Saury*  
*o Seguin Moreau*
- ALCOHOL:** *14.1% by volume*
- BOTTLING DATE:** *June 30, 2008*
- RELEASE DATE:** *March 1, 2009*
- PRODUCTION:** *287 cases*
- CELLARING:** *This wine will continue to develop complexity over the next few years. However, it is sufficiently well balanced to enjoy now.*
- WINEMAKER'S NOTES:** *A profound offering of ripe blackberries, pomegranate, fleshy currant, wild plum, dark chocolate and caramel flavors is found in the 2006 **Kristian Story Soirée Estate Meritage**. The supple, silky, fine-grained tannins grace a soft finish. Will be at its peak between 2010 - 2015.*