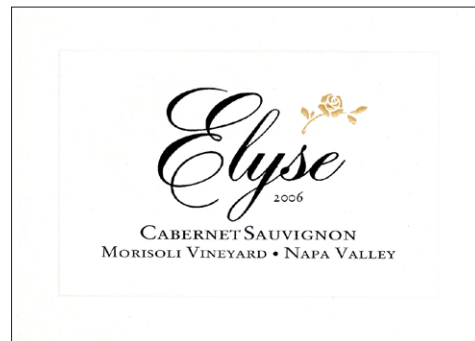


2006
MORISOLI VINEYARD
CABERNET SAUVIGNON
RUTHERFORD • NAPA VALLEY



HARVEST DATE: 10/12, 10/14
GRAPE SOURCES: Morisoli Vineyard
Wood Vineyard
BLEND: 96% Cabernet Sauvignon
4% Petit Verdot
HARVEST BRIX: 25.1°, 23.7°
MACERATION: 15 day native yeast fermentation
AGING: 30 months in French oak
(60% new)
PH: 3.58 TA: 0.65 g/100ml
ALCOHOL: 14.8%
PRODUCTION: 2,207 cases 6-pack 750ml
20 cases 1.5L

Robert M. Parker, Jr.'s
**The
WINE
ADVOCATE**
The Independent Consumer's Bimonthly Guide to Fine Wine

90+ pts
Dec 2010

TASTING NOTES:

The 2006 Morisoli Cabernet has a saturated ruby/purple color with a focused nose of crème de cassis, wild berries, dusty roses, and plums along with its ubiquitous graphite and cedar. On the palate, this full-bodied wine shows deep flavors of cassis, blackberries, and dark plums accented by dusty earth and crushed stone. It finishes with vibrant fruit flavors, silky tannins, and underlying oak nuances. True to form, it displays the power and elegance that is so characteristic of this vineyard.

Enjoy with rich meat dishes and cheeses.

We recommend decanting and allowing to rest ahead of service if intending to drink within two years of the release date. You should otherwise feel comfortable cellaring this wine for 15 – 20 years.

ABOUT ELYSE WINERY:

Winemaking is cooking without a flame. Our winemaking philosophy at Elyse in Napa Valley is similar to the approach of a great chef who carefully prepares artisan grown ingredients to bring each layer of flavor to the table. Long term alliances with our growers form the cornerstone to our portfolio of vineyard driven wines that possess an unfaltering affinity for pairing with food.

“A meal with wine is dining – it’s a conversation, an event. It’s what wine is all about.”

– Ray Coursen, Winemaker & Owner

