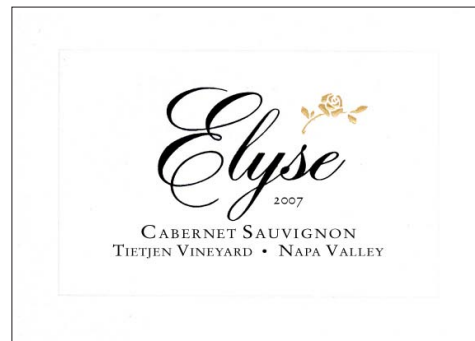
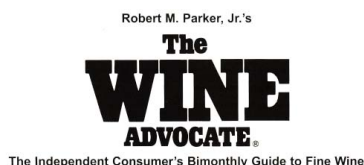


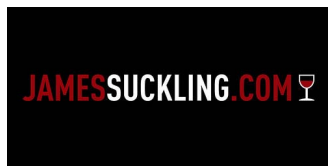
2006  
TIETJEN VINEYARD  
CABERNET SAUVIGNON  
RUTHERFORD • NAPA VALLEY



HARVEST DATE: 10/13, 10/14  
GRAPE SOURCES: Tietjen Vineyard  
Wood Vineyard  
BLEND: 96% Cabernet Sauvignon  
4% Petit Verdot  
HARVEST BRIX: 24.7°, 23.7°  
MACERATION: 18 day native yeast fermentation  
AGING: 30 months in French oak  
(45% new)  
PH: 3.71 TA: 0.58 g/100ml  
ALCOHOL: 14.6%  
PRODUCTION: 2,307 cases 6-pack 750ml  
20 cases 1.5L



90 pts  
Dec 2010



93 pts  
Feb 2011

TASTING NOTES:

The 2006 Tietjen Cabernet is deep, dark, and delicious. It is purple in color with a nose of black cherries, blueberries, chocolate, and cedar. Flavors of blueberries, blackberries, dried herbs, vanilla, and warm spices lead to a wonderful glycerin like texture that carries the tannin nicely across the palate. This full-bodied wine has great structure with beautiful integration of fruit, oak, and tannin followed by a complex and lengthy finish.

Enjoy with rich meat dishes and cheeses.

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

ABOUT ELYSE WINERY:

Winemaking is cooking without a flame. Our wine-making 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

