



# COHO

Wine:

## **2006 Headwaters Napa Valley Red Wine**

Harvest: Hand-picked on October 12, 14, 23 and 26, 2006  
Appellation: Napa Valley  
Varietal Composition: 62% Cabernet Sauvignon, 34 % Merlot, and 4 % Petit Verdot  
Brix at Harvest: 25.8 degrees Brix  
pH: 3.56 pH  
Total Acidity: 7.2 g/L  
Crush: 100% whole berries  
Pre-fermentation: 3-day cold soak at 50 degrees F  
Fermentation: 9 days primary, malo-lactic fermentation in barrel  
Peak Temperature: 93 degrees F  
Aging: 20 months in barrel  
Oak: 100% French oak, 45% new for the vintage consisting of Allier, Tronçais and Center of France Forests, both medium and medium plus toast  
Bottled: July 30, 2008  
Produced: 2629 - 6/750ml bottle cases, plus 6 – 6/1.5L bottle cases  
Release Date: October 2008

### **Finished Wine Statistics:**

Alcohol: 14.5%                      pH: 3.63 pH                      TA: 5.9 g/L

### **Winemaker Notes :**

The inspiration for **Headwaters** is that special, hard to find place, always just around the next bend, where tall trees grow and pure water nourishes exposed gravel bars, and where for Coho salmon, the beginning is also the end. Like that idyllic spot, our wine is focused on absolute purity of fruit. It has elegant oak nuances and beautiful, purple plum and wild berry aromas, with a supple texture, silky density and polished tannins. The Merlot, Cabernet Sauvignon and Petit Verdot vineyards sourced for this blend come from the cool “Coombsville Area” of the Napa Valley, where intense, deep red color and soft tannins are typical of the wines.