



### **2005 VIOGNIER, SIMPSON VINEYARD**

**2005 Miner Viognier 90 points, Wine & Spirits Magazine**

"Extremely floral, this slowly turns toward white peach flavor. A round, classically New World Viognier...chill it for braised rabbit in a light tomato sauce."

**San Francisco Chronicle "Top Pick" 6/15/06**

"Decadently rich with textbook varietal character of peach, apricot and honeysuckle, this bottling has enough natural acidity to balance the ripe fruit." - 2 stars, Wine Editor Linda Murphy

Price \$ \_\_\_\_\_

### **2003 MERLOT STAGECOACH VINEYARD**

**91 Points Connoisseurs' Guide to California Wine, July 2006**

"Lovely, creme brulee oakiness is everywhere apparent in this wonderfully rich and expansive, fruit-laden Merlot, and the wine displays a fine sense of varietal precision from its inviting aromas all the way through to its very long finish. It shows the plump and supple palatal feel that marks the very best renditions of the grape, and, if so carefully polished that it compels early drinking, it has the balance and commendable concentration to hold up for a good many years."

Price \$ \_\_\_\_\_

### **2002 SYRAH NAPA VALLEY**

**91 Points, Connoisseurs' Guide to California Wine, July 2006**

"Although many Syrahs go for the gusto, this carefully balanced and nicely proportioned wine achieves a bit of refinement while showing a good sense of fruity definition and richness. Its fine themes of lightly spiced berries are enriched with a complement of sweet oak, and it is both supple and smooth in feel. It makes a good case for the argument that the grape can make wines of polish and style, and it will comfortably accompany entrees that want a Syrah of genuine finesse."

Price \$ \_\_\_\_\_

## **2003 CABERNET SAUVIGNON, OAKVILLE**

### **92 Points Connoisseurs' Guide to California Wine, April 2006**

"Focusing first on smells of ripe currants and adding in suggestions of rich loam and hints of woody spice, this attractive wine is full and somewhat open in styling at the front of the palate with just enough firming tannin in the finish for a few years of cellaring. Its supple, mouthfilling impressions make for a wine that some will enjoy in the here and now, yet it has what it takes to grow over time, and our recommendation is to let it alone until 2010 or later. "

### **90 Points, Best of Tasting "Very Highly Recommended"- California Grapevine, March 2006**

"Attractive, forward, spicy, herbal, cedary, complex, black cherry and blueberry aroma with notes of green olive, mocha, and tobacco... rich, plush, highly extracted, very ripe, black cherry fruit flavors with an appealing, velvety mouth feel; well-balanced and structured; medium-full to full tannin; lingering aftertaste. Approachable now though deserving of another five years of bottle aging. Shows distinctive varietal character."

### **90 Points, Wine & Spirits Magazine, August 2006**

"This shows refinement and care in its making, particularly in the rich scents of expressive oak. The fruit is superripe, with flavors of blackberries and baked cherries, a peppercorn edge to the tannins placing it with a steak."

### **88 Points, Stephen Tanzer's Intern'l Wine Cellar June 2006**

"Good deep color. Currant, tobacco, chocolate and smoky oak on the nose. Supple round and plump, with restrained sweetness to the flavors of plum, currant, mint, fresh herbs and nutty oak. Has enough acidity to maintain its shape. Finishes with sweet tannins and good breadth."

**Silver Medal Winner 2006 San Francisco International Wine Competition**

*Price \$* \_\_\_\_\_

## **2002 THE ORACLE, NAPA VALLEY RED WINE**

### **93 Points - Wine & Spirits Magazine, December '05**

"Harmonious and balanced from the moment it's first poured...impressive for its length of fresh cherry and violet aromas. They're supported by oak and a long arc of flavor, broadening and gaining intensity and spice over the course of several days. The fruit deepens from cherry to blackberry, the texture sleek and refined. Catch the fresh flavors this winter with roast leg of lamb and rosemary, or let it mature in the cellar through 2012."

### **90 Points, Best of Tasting "Very Highly Recommended"- California Grapevine, May 2006**

"Well-balanced, rich textured, cedary, black cherry fruit flavors with a full velvety mouth feel... Very highly recommended."

*Price \$* \_\_\_\_\_