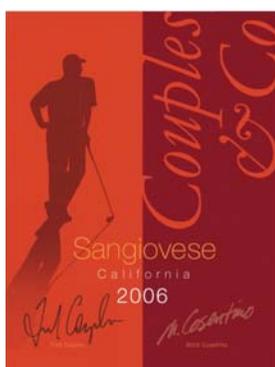


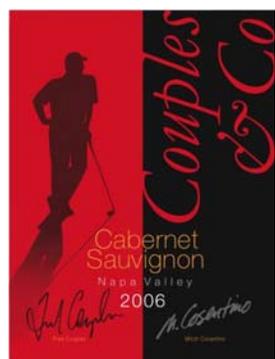
# Couples & Co

A unique collaboration between two long time trophy winners: Champion golfer Fred Couples and award winning winemaker Mitch Cosentino.



**Wine:** 2006 Sangiovese  
**Appellation:** California (60% Napa Valley, 40% Lodi)  
**Composition:** 82% Sangiovese, 18% Bordeaux varietals  
**Winemaking:** Partially punch cap fermented in open tanks, followed by over two years of oak aging.  
**Production:** Limited to 1050 cases  
**Tasting Notes:** This Sangiovese is an homage to their Italian heritage from which both come. This first vintage is already a Gold Medal winner in its 1st competition just prior to release. Balanced and bright with the intensity, density and character more common in Italian Brunellos. Ideal with a wide range of cuisine.

**Pricing:**



**Wine:** 2006 Cabernet Sauvignon  
**Appellation:** Napa Valley (60% St. Helena, 25% Oakville)  
**Composition:** 85% Cabernet Sauvignon, 8% Merlot, 5% Cabernet Franc and 2% Malbec  
**Winemaking:** Many of the lots were partially punch cap fermented in one ton bins between 7-11 days. Small lots were tank fermented. Each was barrel aged separately in French oak for 30 months. They were selected, racked and blended before bottling, unfinned.  
**Production:** Limited to 525 cases  
**Tasting Notes:** Cabernet Sauvignon is king in the Napa Valley. This very limited production wine is made primarily from prime fruit grown by one of the most tenured grape growers in the Napa Valley. It is an intense and rich wine with great depth that shows balance and length.

**Pricing:**