



CHATEAU ST JEAN® SONOMA

2006 SONOMA COUNTY CINQ CÉPAGES

This is a classic Cinq Cépages with signature notes of blackberry jam, red raspberry, milk chocolate and violet. The palate offers a rich, dark fruit density surrounded by well-structured tannins. Layers of generous black plum and fresh-picked blackberries combine with notes of black tea and mocha. This wine has beautiful oak integration and a lushness throughout that leads to a lingering finish with hints of blackberry and clove.

—Margo Van Staaveren, Winemaker

VINEYARDS

Cinq Cépages is the flagship wine of Chateau St. Jean. Each year, Winemaker Margo Van Staaveren selects fruit from the finest Bordeaux variety vineyards to craft a wine that showcases the best of Sonoma County. The primary grape sources for the 2006 vintage are Alexander Valley, Knights Valley and Sonoma Valley. The Alexander Valley grapes highlight bright berry with back notes of dried herbs, while the Sonoma Valley fruit is from our home vineyard—St. Jean Estate Vineyard—and brings black and dense mountain fruit to the blend. The Knights Valley fruit adds boysenberry flavors and elegant tannins.

WINEMAKING

Cinq Cépages (“Five Varieties”) is a Bordeaux-style blend consisting of Cabernet Sauvignon (83%), Merlot (7%), Cabernet Franc (5%), Malbec (4%), and Petit Verdot (1%). Each component is aged separately for two years in small French (91%) and American (9%) oak barrels (56% new) before blending. Once the wine is assembled, it spends an additional six months in the bottle before release.

Alcohol: 14.4% ▪ **Total Acidity:** 0.58 g/100 ml ▪ **Harvest Dates:** Sept. 16-Oct. 31, 2006



Sonoma County

