

JAQK™

CELLARS



TEL (415) 398-1630
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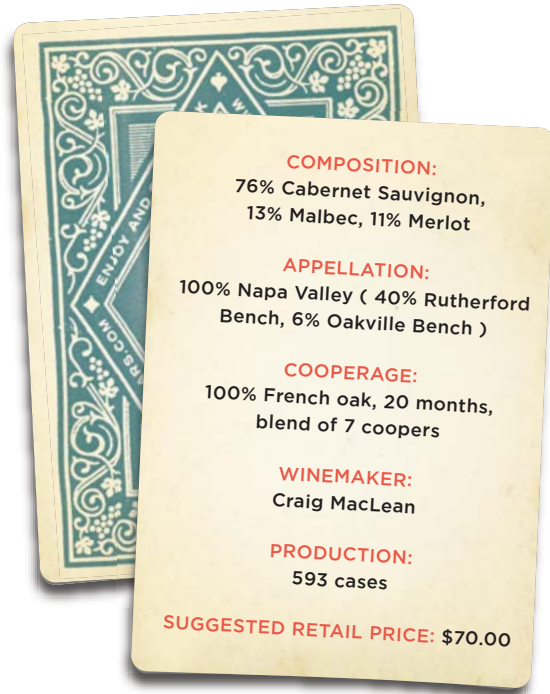


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HIGH ROLLER CABERNET SAUVIGNON 2006 NAPA VALLEY

VINEYARD:

Rutherford Bench, Oakville Bench, and Coombsville. Vineyards that are situated in the southern half of the Napa Valley enjoy a moderate micro-climate due to the influence of the fog and cool breezes that flow north from San Pablo Bay. Warm days coupled with cool nights lead to slow, even ripening, which have created a wine with power and elegance. The grapes for High Roller were cultivated in benchland (51%) and hillside (49%) vineyards, translating to a complex wine with excellent color and ample acidity to pair with a wide array of cuisines. The tannins in High Roller are abundant yet fine-grained, powerful yet elegant.

AROMAS:

Black Cherry, black currant, ripe plum, cassis, milk chocolate, cloves, toasty oak.

TASTE:

The wine begins with a smooth entry leading to a round, concentrated and velvety evolution. There is a lively aspect to the mid-palette, supported by mouth-coating tannins. The finish is refined, elegant, long and showing great balance.

WINEMAKING:

Hand-harvested / Small-lot fermentations / 3-day cold soak / Attentive extraction / Minimal manipulation / Blend of maceration times ranging from 14-40 days / Quarterly racking for natural clarification.

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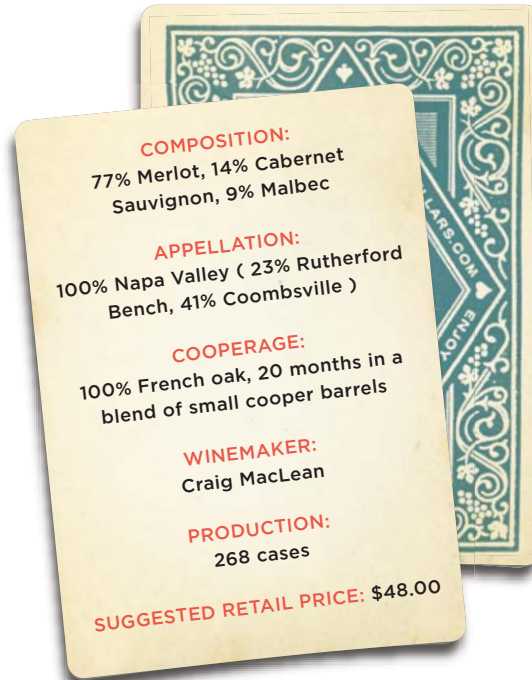


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BLACK CLOVER MERLOT 2006 NAPA VALLEY

VINEYARD:

All of the grapes for the '06 Black Clover were grown in the southern half of the Napa Valley where the relatively cool temperatures allow for well-structured yet soft wines. Brighter fruit character from the northern-most vineyards and dark fruits from the more southerly vineyards. Softer, higher acidity from the south, bigger tannins and color from the north.

AROMAS:

Exotic blueberry, black cherry, black olive, integrated oak, lavender, earthy, orange peel, rose water, vanilla.

TASTE:

Spherical texture, creamy concentration, fine-grain tannins, finesse.

WINEMAKING:

Hand-harvested / Small-lot fermentations / 4-day cold soak / Tailored extraction / Blend of maceration times ranging from 14-21 days / Quarterly racking for natural clarification.

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COMPOSITION:
100% Shiraz

APPELLATION:
Napa Carneros

COOPERAGE:
100% French, Burgundy style,
blend of toast levels for complexity
and mouth-feel development

WINEMAKER:
Craig MacLean

PRODUCTION:
271 cases

SUGGESTED RETAIL PRICE: \$50.00

SOLDIERS OF FORTUNE SHIRAZ 2006 NAPA VALLEY

VINEYARD:

Blend of two clones and two rootstocks from three blocks nestled in a valley in northern Carneros, protected from the coolest winds, allowing for full maturity. Carneros is the coolest region within the Napa Valley and most closely matches the climate of the Northern Rhone where Shiraz/Syrah was made famous. Cooler temps tend to create the subtle nuances that set Syrah apart as a noble variety.

AROMAS:

Black pepper, blueberry, star-anise, spicy, violets, camphor.

TASTE:

Refined, juicy mid-palate, chewy yet viscous tannins, soft and long finish.

WINEMAKING:

Hand-harvested / Small-lot fermentations / 3-day cold soak / 10-14 day maceration / Different yeast strains used for aroma and flavor development / Partial whole berry fermentation.

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PEARL HANDLE CHARDONNAY 2007 SONOMA COAST

VINEYARD:

A single vineyard on the Sonoma Coast (French clones, southern exposure for warmth, 1200 foot elevation, above the fog line) and several blocks in Rutherford. The Sonoma Coast is becoming sought-after for new vineyard development. It is perfect for Chardonnay, even cooler than Carneros, so site selection and exposure are critical. The soils are shallow and the yields are low.

AROMAS:

Pear, apricots, melon, honeysuckle, toasty oak.

TASTE:

Smooth, viscous, balanced, good acidity, long finish, full-tilt style without being heavy or cloying.

WINEMAKING:

Hand harvested in the early morning / Whole cluster pressed / Champagne press program used for delicacy / 100% barrel fermented / 100% malolactic fermentation / 8 months in barrels, aged sur lie with bi-weekly batonage.



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22 BLACK CABERNET SAUVIGNON 2006 CALIFORNIA

VINEYARD:

Paso Robles produces among the finest red wines in California outside of the Napa Valley. The grapes for the 22 Black originated from two vineyards: VOLADORES, West of Paso Robles city, 1200-1400 foot elevation, Coastal influence, Family owned and managed; and SUNBELT, East of Paso Robles, Rolling Hills 700-1000 foot elevation, Warmer inland conditions

AROMAS:

Blackberry, cassis, cherry, toasted nuts.

TASTE:

Round, very balanced, rolls around on the tongue, loaded with flavor, complex and lively, soft finish where the flavors reverberate.

WINEMAKING:

Hand-harvested / 10-14 day macerations / Gentle handling / 20 months in barrels.

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BONE DANCE MERLOT 2006 CALIFORNIA

VINEYARD:

Merlot from the southern Napa Valley including the up and coming Napa-Coombsville area. Cabernet Sauvignon from two vineyards in Paso Robles: the Voladores and Sunbelt vineyards.

AROMAS:

Cherry, red current, raspberry, cocoa powder, cinnamon stick, sandalwood, black olive.

TASTE:

Round, soft but vibrant, good complexity, firm yet pliable tannins, good bones with plenty of flesh.

WINEMAKING:

Hand-harvested / Small-lot fermentations / Moderated extraction / 10-14 day macerations / 20 months in barrels.

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HER MAJESTY CHARDONNAY 2007 CALIFORNIA

VINEYARD:

Chardonnay grapes grown in Rutherford attain ripeness relatively early producing wines with ample fruit character and acidity. A small amount of Sonoma Coast wine was blended in to round out the palate.

AROMAS:

Peach, mango, banana, vanilla, orange zest, toasty oak.

TASTE:

Bright fruit with a touch of minerality, crisp yet smooth.

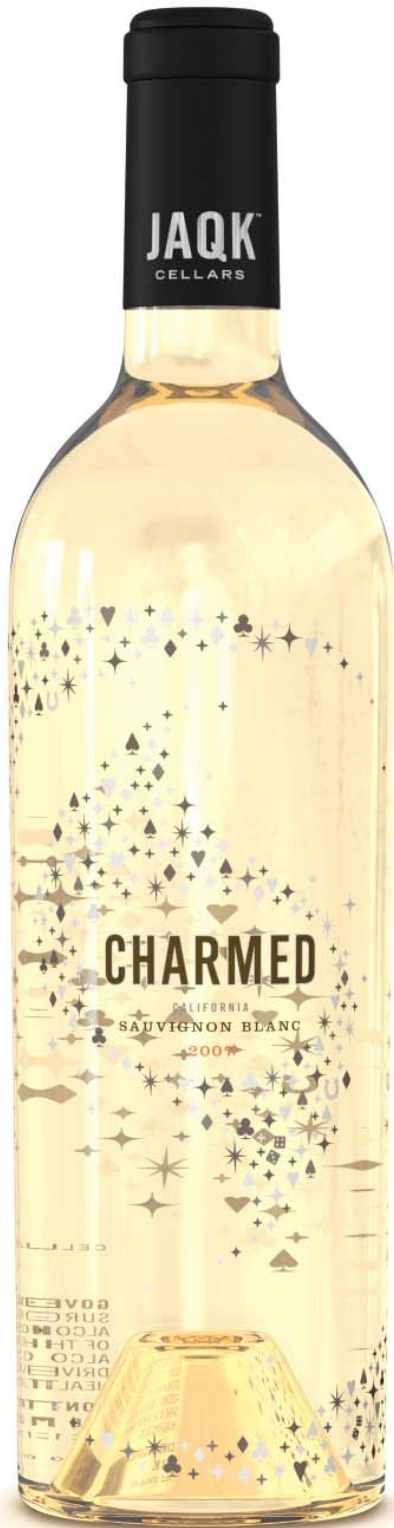
WINEMAKING:

Hand-harvested / Whole Cluster pressed / 90% barrel fermented, 10% cold fermented in stainless steel / 100% malolactic fermentation / 6 months average in oak, sur lie aging.



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COMPOSITION:
100% Sauvignon Blanc

APPELLATION:
40% Napa Valley,
60% Lake County

COOPERAGE:
100% French oak, neutral

WINEMAKER:
Craig MacLean

PRODUCTION:
575 cases

SUGGESTED RETAIL PRICE: \$23.00

CHARMED SAUVIGNON BLANC 2007 CALIFORNIA

VINEYARD:

Lake County is becoming known for quality Sauvignon Blanc. The grapes attain ripeness early in the season and result in wines overflowing with citrus and floral characteristics reminiscent of New Zealand Sauvignon Blancs. The Napa Valley grapes lend roundness, structure and length.

AROMAS:

Grapefruit, juniper berry, fruit cocktail, green apple.

TASTE:

Initially crisp and fruity giving way to a balanced and round evolution with nice mid-palate and a mouth-watering finish.

WINEMAKING:

Hand Harvested / Whole cluster pressed / 100% Stainless steel fermented / 40% aged in barrels for 6 months / No malolactic fermentation.

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