



Varietal Composition:  
62% Malbec  
25% Cabernet Sauvignon  
13% Petit Verdot

Vineyards:  
Margarita Vineyard

Harvest Date:  
October 20, 2006

Aging Regimen:  
24 months in French,  
American and  
Hungarian Oak

Cases Produced:  
214

Final Analysis:  
TA .57  
pH 3.60  
ALC 14.0



**2006 COLLUSION  
PASO ROBLES APPELLATION**

THIS BORDEAUX STYLE WINE FROM MARGARITA VINEYARDS HAS HINTS OF COFFEE THAT LEAD THE WAY TO RIPE BLACKBERRY AROMAS. LUSH FLAVORS OF BLACKBERRIES AND BLACK CHERRIES IMMERSE THIS FULL-BODIED WINE IN FRUIT. SOFT, VELVETY TANNINS AND LINGERING BERRY FLAVORS MAKE THIS WINE ENJOYABLE AND EASY TO DRINK.

THE VINEYARD – MARGARITA VINEYARD IS THE SOUTHERNMOST SITE IN THE PASO ROBLES APPELLATION. THE GRAPES BENEFIT FROM A PERFECT COMBINATION OF INLAND WARMTH AND COASTAL BREEZES, ENSURING EXQUISITE FLAVOR, BALANCE AND STRUCTURE. THE SHALLOW, WELL DRAINED SAND LOAM SOILS INTENSIFY FLAVOR PROFILES.

WINEMAKING – THE GRAPES WERE PICKED BETWEEN 24.5 AND 26 BRIX. THEY WERE FERMENTED SEPARATELY IN SMALL OPEN-TOP BINS, AGED INDEPENDENTLY, AND BLENDED FOR COMPLEX FLAVOR AND STRUCTURE.

FOOD PAIRING – THIS WINE IS VERSATILE MATCH FOR SIMPLE GRILLS, SAVORY MEAT DISHES, ROASTS AND FILET MIGNON. ENJOY IT WITH HEARTY STEWS AND FLAVORFUL CHEESES.

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