



Varietal Composition:  
50% Malbec  
20% Cabernet Sauvignon  
30% Petit Verdot

Vineyards:  
Margarita Vineyard

Harvest Date:  
October 14, 2006

Aging Regimen:  
24 months in French  
and American Oak

Cases Produced:  
96

Final Analysis:  
TA .57  
pH 3.60  
ALC 14.0



## **2006 ENIGMA PASO ROBLES APPELLATION**

WARM AND INVITING AROMAS OF RIPE BLACKBERRIES, COCOA AND COFFEE WITH A HINT OF MINT. THIS WINE HAS A SOLID FRUIT CORE WITH GOOD ACIDITY AND INTEGRATED TANNINS. A DASH OF SPICE ON THE FINISH THAT LINGERS EFFORTLESSLY AND ENTICINGLY.

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 – A MILD GROWING SEASON AND A COOL RIPENING PERIOD ENSURES EXCELLENT DEVELOPMENT. THE GRAPES WERE FERMENTED IN SMALL OPEN-TOP BINS, AGED INDEPENDENTLY, AND BLENDED FOR COMPLEX FLAVOR AND STRUCTURE.

FOOD PAIRING – ENJOY THIS WINE WITH SPICY MEAT DISHES LIKE LASAGNA, CHICKEN MOLE, BEEF BOURGUIGNON, CAJUN CUISINE, BEEF STROGANOFF, MEATLOAF AND PRIME RIB.

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