



*A sensual expression of purpose, form and passion*

**ÆROS® Vintage 2006**  
**Napa Valley Estate Meritage**  
**ÆROS Series Number 11**

This vintage proudly marks the 11<sup>th</sup> ÆROS release in our 24-year history, a remarkably opulent and complex blend. The long, mild growing season presented nearly textbook harvest conditions, setting the stage for excellence, and Geoff Gorsuch our Winemaker, was blessed with an exceptionally rich palette of flavors from which to craft his blend. He carefully selected our finest lots of Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc and Malbec to create a wine of extraordinary beauty, intensity and majestic proportion.

**Winemaker Notes**

Stunning. Lush, deep and dark, the seductive aroma of black cherry, sweet, ripe raspberry, dusty mocha and subtle smoke anticipates dense layers of black plum, wild strawberry and cherry tobacco that coat the palate and linger, finishing with rich, toasty oak and polished, supple tannins.

**Food Suggestions**

Enjoying a glass of 2006 ÆROS Meritage creates an exceptional occasion in itself but it's also the perfect centerpiece for a celebratory meal of roast rack of lamb or filet mignon. Try it as an enhancement for a chocolate torte or dark chocolate soufflé cake. Geoff recommends this special recipe, specifically designed for the 2006 ÆROS Meritage by Proprietor and in-house chef, Colleen Topper for Duck Breast with Black Mission Fig Sauce ([wineryrecipes.com](http://wineryrecipes.com)).

*In the many years since it was first created, ÆROS has repeatedly astounded and intrigued collectors of fine wines. Prepare to be swept away...*

**Technical Notes**

Release Date: March, 2009  
 Total Cases: 284 cases 750ml, 12 - 1.5L, 6 - 3.0L  
 Appellation: Yountville District, Napa Valley  
 Components: 60% Estate Cabernet Sauvignon  
 16% Estate Petit Verdot  
 8% Estate Merlot  
 8% Estate Cabernet Franc  
 8% Malbec  
 Alcohol: 14.2%  
 Total Acidity: .58  
 pH: 3.65  
 French Oak: 100% (Nevers, Alliers, COF)  
 Oak aging: 20 months  
 Harvest Dates: September/October, 2006  
 Bottling Date: August 1, 2008