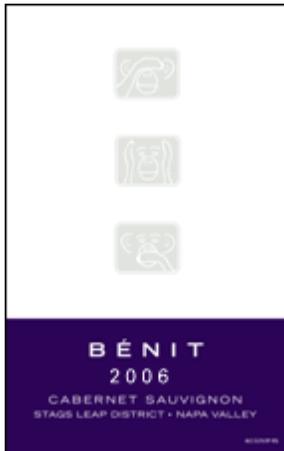




2006 Bénit



Harvest Dates: October 10 – October 24, 2006

Alcohol: 15.3%

pH: 3.65

Brix: 26.0

Titrateable Acid: 0.55g/100ml

Fermentation: 100% Tank

Malolactic Fermentation: 100%

Barrel Aging: 20 months, 33% new French Oak

Cooperage: Tonnellerie Marchive - Bordeaux Château Ferre, medium toast

Blend: 75% Cabernet Sauvignon
20% Merlot
5% Cabernet Franc

Appellation: Napa Valley, Stags Leap District

Bottle Date: February 2009 – unfinned and unfiltered

Release Date: May 2011

Production: 147 cases

“Blessed Sacrament” in French, Bénit is an homage to the blessings of terroir that grace the highly acclaimed Stags Leap District.

Consisting of 75% Cabernet Sauvignon blended with 20% Merlot and rounded out with 5% Cabernet Franc, this classically styled wine is full-bodied, yet well balanced with superb intensity, length, persistence and purity. While difficult to resist today, Benit possesses considerable aging potential and will reveal its full promise with five to seven years of bottle age.

Growing Season:

The 2006 harvest finished in early November and will go down as a 'grower's year' as vintners were faced with a variety of challenges from New Year flooding to wet weather that continued late into spring delaying bud break. By early June, the sun came out and vines began to bloom and set fruit. Mid-July presented a record-setting ten day heat wave, but the canopy had not yet been thinned because of the delayed season and young clusters were shaded from the hot sun. Most growers agreed that the heat helped catch the vines up to a "normal" place in the growing season. Somewhat cooler weather arrived in August and continued throughout harvest, allowing for moderately paced and deliberate ripening and an exceptionally long harvest period. This enabled the grapes to achieve ripeness of flavor and tannin without compromising natural acidity. Cool weather dominated early October, with rain coming in the first week, but the white varieties were in and this presented no damage to the black varieties still on the vine.

Tasting Notes:

Aromas of black, chewy fruit, cedar, chocolate, and dried herbs, followed by rich, juicy flavors of blackberry, dark chocolate, and tobacco. The tannins are ripe and supple. This wine is atypical of a conventional California Cabernet in its elegance and finesse, and possesses good acidity, balance and a seamless finish.

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