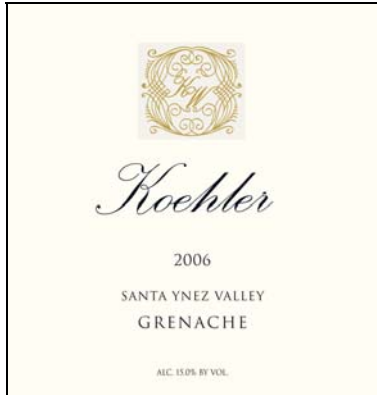




*Koehler*



**Appellation**

Santa Ynez Valley

**Vineyard**

100% Estate

**Composition**

100% Grenache  
Harvested Oct 30, 2006

**Fermentation**

Open-top Fermentation,  
Twice-daily Punchdowns

**Aging**

15 months in 1-3yr old  
French Oak Barrels

**Technical**

25.5° Brix at Harvest  
15.0% Alcohol  
0.69 g/100ml TA  
3.42 pH

**Production**

489 cases  
Bottled Jan 23, 2008  
Released Oct 1, 2008

**2006 Grenache, Santa Ynez Valley**

**Growing Season and Harvest**

All of the fruit for this wine came from the two-acre Estate block of Grenache Noir. The 2006 year saw a reduction in yield due to lower rainfall, but higher quality, smaller clusters of fruit exhibiting a more intense concentration of flavors. The slow ripening and long hang time allowed for intense flavor and varietal character.

**Winemaking**

This Grenache was cold soaked for three days prior to inoculation of yeast. It was pressed at dryness and racked to barrels, where it was aged in 1-3 year old French Oak barrels.

**Tasting Notes**

With bright aromas of strawberry punch and rose petal, the 2006 Koehler Estate Grenache is the epitome of Santa Barbara County Grenache. The fruit shines on the palate, framed by subtle vanilla and oak. The finish is long with velvety tannins, coupling perfectly with slow-braised short ribs and salmon croquettes.

**The Koehler Estate**

Koehler Winery evolved from the 1997 purchase of a property with vines up to 30 years old. At that time, all of the fruit grown on the estate was being sold to other producers. The vision of the Koehler family was to instead make their own premium wines from it at affordable prices. Sixty-seven acres are planted to Cabernet Sauvignon, Chardonnay, Grenache, Riesling, Sangiovese, Sauvignon Blanc, Syrah, Mourvedre and Viognier. The micro-climatic diversity on the 100-acre estate results in a superb quality of fruit. The 30-year old vines are recognized as among the best in the Santa Ynez Valley and surrounding area.