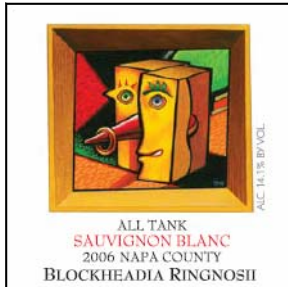


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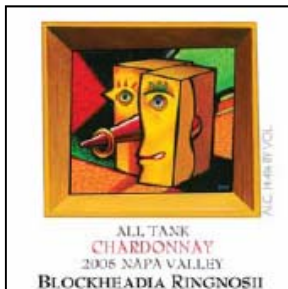


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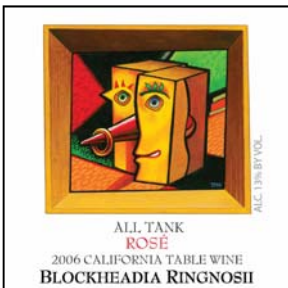
2006 ALL TANK Sauvignon Blanc

APPELLATION: Napa Valley
WINEMAKING: Fermented and aged exclusively in stainless steel.
MATURATION PERIOD: 4 months
CASES PRODUCED: 1610 cases
RELEASE DATE: March 2007



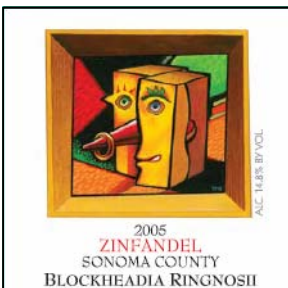
2005 ALL TANK Chardonnay

APPELLATION: Napa Valley
WINEMAKING: Fermented and aged exclusively in stainless steel.
MATURATION PERIOD: 8 months
CASES PRODUCED: 1117 cases
RELEASE DATE: September 2006



2006 ALL TANK Rosé

APPELLATION: California
WINEMAKING: The grapes were macerated for 6-24 hours before pressing.
MATURATION PERIOD: 4 months
CASES PRODUCED: 380 cases
RELEASE DATE: February 2007



2005 Zinfandel

APPELLATION: Sonoma County
WINEMAKING: Fermented in a combo of closed & open top fermenters.
MATURATION PERIOD: 22 months in a combo of new & mature French oak barrels.
CASES PRODUCED: 1812 cases
RELEASE DATE: February 2008

Eat, Drink & Live
-Michael Ouellette

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