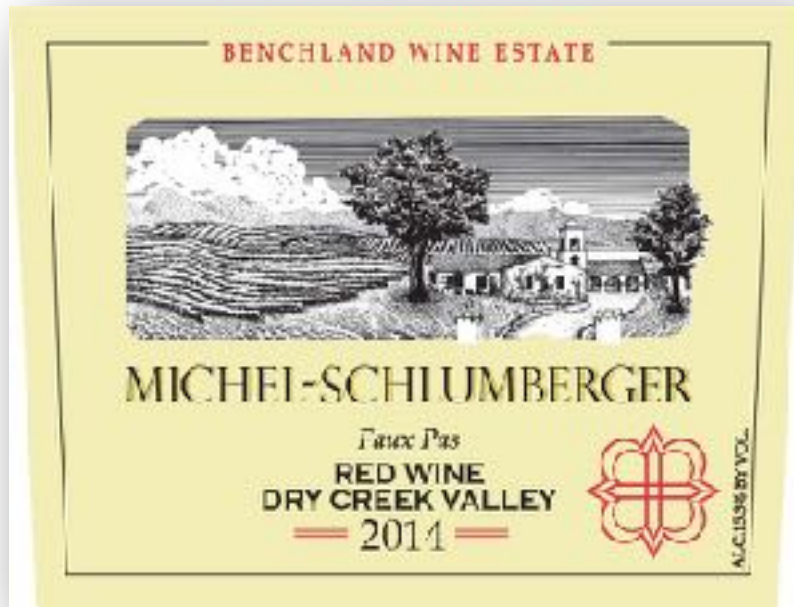


MICHEL-SCHLUMBERGER

2014 *"Faux Pas"* Red Wine Dry Creek Valley



Varietal Composition: 50% Cabernet Sauvignon, 50% Syrah

The Vineyard: This "Faux Pas" Red Wine is a blend of the finest lots of Cabernet Sauvignon and Syrah made from our mountain-top and benchland vineyards. This wine brings together two wonderful varietals to create a rich and structured wine that showcases the "terroir" of Michel-Schlumberger.

Vintage: Moderate summer and fall temperatures made for a very long ripening season. During this long "hang time" there was no appreciable rainfall, and the flavors were allowed to fully develop.

Harvest: Sept 15th to Oct 10th, 2014 Average brix: 26.8 pH: 3.69 TA: 0.67 g/100ml

Fermentation: The grapes were crushed into small fermenters. After cold-soaking for three days to extract deep color, the must fermented on the skins for three weeks to obtain a richly extracted wine.

Cooperage / Aging: The wine was aged for 22 months in French oak barrels (33% new). Individual barrels were selected and blended to the optimum expression of flavor and structure for this wine.

Sensory Notes:

Color: Dark ruby

Aromas: Concentrated aromas of dark plum and black cherry

Palate: Rich layers of dark plum, black currant and cherry flavor, full mouthfeel, long finish

Bottling Date: June 17, 2016

Cases Produced: 266

Final Technical Info: pH: 3.82 TA: 0.59 g/100ml Alc: 15.3%