



R E S P I T E

ALEXANDER VALLEY • REICHEL VINEYARD

You feel it as you crest the last hill, round the last bend. Your mind quiets and your body relaxes. It can be a quiet beach or a bench in a far corner of a city park. You have arrived at the place that makes you forget the craziness of the rest of the world, your Respite.

We invite you to learn more about this wine that we have created using the estate grown grapes from our mountain top vineyard in the Alexander Valley appellation, Where we go when we need Respite from the complexities of life.



Vineyard:

Our 20 acre south-facing vineyard is located northeast of Cloverdale in the Alexander Valley Appellation from 2,400' to 2,600' in elevation, and is part of a 400-acre ranch that was originally purchased by the family in 1948. Our son, Leland Reichel, attained his B.S. in Wine and Viticulture at Cal Poly at San Luis Obispo and returned to Sonoma County to use his lifelong knowledge of our vineyard as a consultant to the family vineyard.

Winemaker:

We knew it was time to start our own brand when we met May-Britt and Denis Malbec. The Malbec name has been synonymous with the famed Chateau Latour for three generations. Denis was born on Latour property, grew up with its soil between his toes and was winemaker there from 1994 until 1999. May-Britt began her wine industry career in Sweden as a sommelier in Stockholm's top restaurants, was named Best Sommelier in the Nordic Countries, and has served on many international sommelier judging panels. Denis and May-Britt have created a wine that showcases our unique mountaintop fruit while giving it an elegant Bordeaux flair.

Winemakers Notes:

Red/purple in color with bright cassis, mocha, black raspberry, tobacco, dusty spice box and sloe berry. The mouth-feel is a unique blend of the structure that comes from our high elevation and red volcanic soil along with the addition of the refined elegance that comes from our winemakers. The tannins are chewy and are kept in beautiful balance by the bright acidity that is characteristic of Pine Mountain fruit.

Varietal:	100% Cabernet Sauvignon
Harvest Date:	October 18th , 2006
Alcohol:	14.3%
Winemaking:	Gently destemmed & hand sorted, extended maceration
Cooperage:	100% French oak (60% new)
Production	280 cases