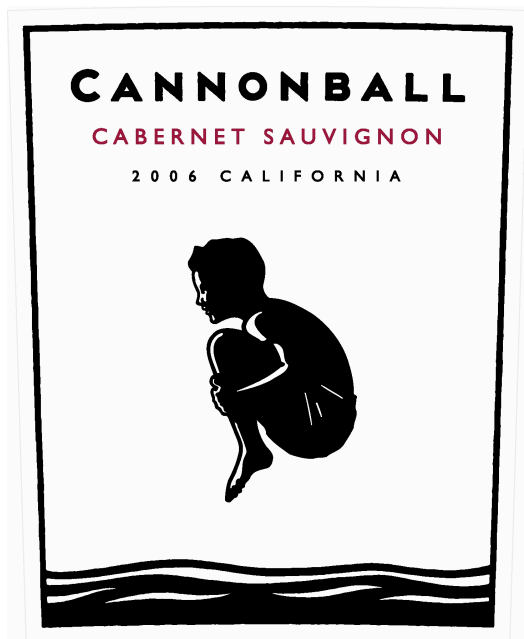


CANNONBALL

WINE COMPANY



The Cannonball. It is the perfect symbol of freedom. Legs tucked beneath you, soaring through the air - that uninhibited spirit is the soul of Cannonball Wines.

We set out to focus on doing one thing well. Cabernet Sauvignon from California. Our mission is to consistently deliver the best Cab in the ultra-premium market.

Our label perfectly captures our philosophy that wine should be fun, enjoyable, and make you smile. Most importantly, this wine is a superb Cabernet Sauvignon, a testament to the great blending skills and craftsmanship of cofounder and master winemaker, Dennis Hill.

NOTES FROM WINEMAKER DENNIS HILL

My goal with the 2006 vintage Cannonball Cabernet Sauvignon was to improve on the success of our 2005. The season began with a cool, wet spring, causing a later start to the season, but July warmed up considerably. August cooled down and allowed the grapes longer hangtime and maturity. Grapes ripened slowly, developing full, dense flavors and allowed more control over acidity and sugar levels during harvest. Low yields and smaller berries predictably resulted in great intensity. Ultimately, I feel the 2006 Cannonball is even better than our successful 2005.

The wine is a deep crimson with flashes of bright garnet. I hate to be cliché, but it really does seem to dance in the glass. The aromas have rich blackberry, strawberry, and black cherry with a beautiful toffee tone. On the palette, it lives up to its name, Cannonball. Big and full in the mouth, black cherry, cranberry, black pepper, and currant flavors are balanced with soft cocoa and a hint of rose petals. The texture is smooth but powerful, with firm tannins, a wide mid-palette, and long, bright finish. Pair Cannonball with any red meats, barbeque, and good company.

The majority of grapes for the 2006 vintage were sourced from Mendocino, about 25 miles from my home in Healdsburg, with some great small lots of Petit Syrah, Petit Verdot, and Syrah sourced from small growers around California. The wine underwent malolactic fermentation before being aged in a combination of French and American Oak for 20 months. The 15% Petit Syrah was a beautiful wine to blend with the Cabernet, enhancing the texture and aromatics. With the longer hangtime, the 2006 vintage delivered the quality we were hoping for so as to make Cannonball even better. I hope you enjoy.

Vintage:	2006	Wine Type:	Cabernet Sauvignon
AVA:	California		
Blend:	77% Cabernet Sauvignon		
	15% Petit Syrah		
	5% Petit Verdot		
	3% Syrah		
Alc %:	13.7%	Produced:	15,500 cases

