



Harvest Date	September 26, 2006
Bottling Date	June 24, 2008
Release Date	April 1, 2009
pH	3.77
Total acid	.57
Alcohol	14.5%
Time in Oak	18 months
Type of Oak	100% French oak
	35% new barrels
Production	179 Barrels

TASTING NOTES

The 2006 vintage is made up of 64% Cabernet Sauvignon and 36% Merlot. Rich aromas of dark chocolate and cigar give way to layered flavors of currant, plum and coffee. The wine has a firm mid-palate and round, soft tannins. Like the structure of a deep bass with the timelessness of a good melody.

SIGNATERRA
BENZIGER

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Three Blocks

Bordeaux Blend Sonoma Valley

Structured. Influential. Proud.

Grown in the heart of Sonoma Valley, Three Blocks is a signature wine. The individuality of the vineyard, the fingerprint of the vintage and the acumen of the wine-maker are joined in each bottle. Expressing the marks of these three forces — earth, nature, and man — is fundamental to our mission, our philosophy and the wine we call Signaterra.

WINEMAKER NOTES

Earth: Rocky soils produce grapes with round, soft, almost sweet tannins, which are exactly what we had in mind for Three Blocks. The low fertility soils of Sonoma Valley have excellent drainage, meaning strong roots must develop in order to find water. Vines with deep root penetration are also best able to capture the distinctiveness of the growing site. Grapes for Three Blocks are predominately grown using Biodynamic® methods.

Nature: Tucked in the eastern foothills of the Mayacamas Mountains in the heart of Sonoma Valley, the Cabernet and Merlot selected for Three Blocks are grown in vineyard blocks positioned for optimum sun exposure, so the grapes ripen evenly. Tall tree lines surround the vineyard, protecting the sites from the sometimes fierce Sonoma Valley winds.

Man: By our estimate we handle each vine at least 15 times before harvest. We see each opportunity - pruning, thinning, green dropping under-ripe clusters - as a way to check in with the vine and proactively anticipate its needs. We harvested at night to protect the integrity of the fruit. Native yeast fermentation and French oak barrel aging added nuance and complexity.