



### 2006 Cabernet Sauvignon

*Animo Vineyard Atlas Peak 100% Napa Valley  
100% Cabernet Sauvignon 100% Animo Vineyard*

Michael Mondavi's grandfather taught him that making wine from the roots up is the only way to create a truly unique wine instilled with a sense of time and place. Years later, when Michael chose the vineyard site for M, he named the vineyard "Animo" ("soul" in Italian) because of his belief that it clearly expressed terroir.

#### HARVEST NOTES

The 2006 growing season in Napa Valley started slowly with a cold, wet spring, but caught up with a heat wave in mid-summer, and then ripened the grapes in Animo Vineyard under ideal conditions. Located high atop Atlas Peak on 15 acres of rocky, volcanic soil, Animo Vineyard began harvest 2006 in the higher-elevation Crown Block on October 20, and continued with the lower blocks through October 27.

#### WINEMAKING

The fruit's rich flavors, ripe tannins and balanced acidity enabled Michael to craft a Cabernet Sauvignon of unmatched richness, elegance and harmony. Stylistically reminiscent of the legendary Mondavi cabernets of the late 1960s and early 1970s, crafted by Michael, it is a prestigious wine reflecting the animo, or "soul," of its maker: compelling, dynamic, and elegant.



### 2006 Cabernet Sauvignon

*X Clones Napa Valley – 100% Cabernet Sauvignon  
Aged for 20 months in 100% new French oak barrels*

Charles Krug, Napa Valley's first winery established in 1861, has been owned and operated by the Peter Mondavi Family for three generations. Family tradition is the foundation of our winemaking and grape growing in our Napa Valley vineyards.

#### TASTING NOTES

Our Peter Mondavi Family Cabernet Sauvignon possesses aromas of ripe black cherry with a hint of nutmeg. A rich, round mouthfeel and soft, integrated tannins lead to a finish of rich, dark chocolate. This wine is produced from a blend of ten unique clones from our prized vineyard lots.

#### HARVEST

The 2006 growing season was preceded by abundant rainfall through April. In spite of much flooding in many vineyards, bud break showed overall consistent quality, but near-record high temperatures in July brought the advancement of brix levels almost to a halt through the end of August. Quality enhancing hang time required a late harvest; overall, the quality of the fruit was very good in spite of many weather extremes.

## CONTINUUM

### 2007 Napa Valley Proprietary Red

*60% Cabernet Sauvignon 22% Cabernet Franc 18% Petit Verdot*

#### VINTAGE

2007 was long and cool with overall rainfall down 60% from the norm. Cabernet family vineyards were harvested with ease in late September and early to mid- October in Oakville and on Pritchard Hill.

#### WINEGROWING

For 2007, Continuum combines lush Oakville fruit with the superlative estate grown grapes from our Pritchard Hill property, adding mountain grown depth, length and structure to this singular blend.

#### TASTING NOTES

2007 Continuum is an elegant, harmonious wine of great finesse. Wonderfully balanced, the '07 has polished, silky tannins, a rich mid-palate and a long, nuanced finish. Aromas of black currant, mulberry, and rose petal lead to cardamom, red ginger and graphite flavors.

#### DECANTING

The 2007 Continuum is rich, complex, unfiltered and unfiltered. For the fullest sensory experience, we suggest a gentle decanting before serving. Decanting enhances the wine's fragrance as well as suppleness of palate.

*Celebrating the Legendary Blend*