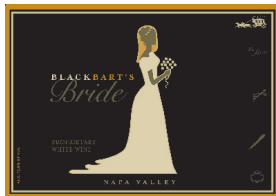


## 2006 Black Bart's Bride

Napa Valley

42% Marsanne,  
38% Viognier, 20%  
Chardonnay



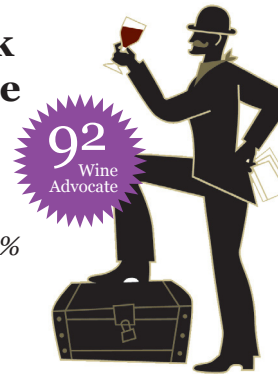
**Winemaker Notes:** Pale straw, brilliant clarity; Focused, intense floral nose, honey suckle, orange blossom,

orange pith, almond kernels, fennel, caramelized pear, lemon and freshly harvested honeycomb. The palate is complex and focused, flavors of lemon pie, pie crust, and minerality lead to a succulent and creamy textural wine. Enjoy with natural oysters, Scallops in creamy white wine sauce with saffron, Macadamia nut-crusted Opakapaka with lemongrass butter sauce. Drink now through 2013. 944 cases produced.

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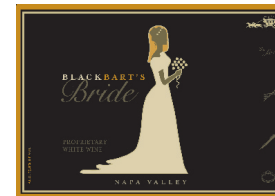
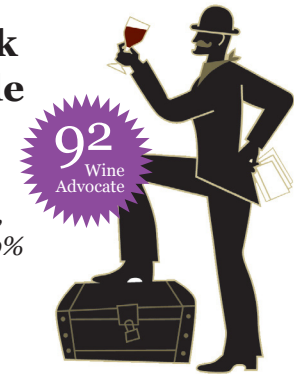
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