

RIVINO

2006 SEDULOUS™

SPECIFICATIONS (LISTED IN CONTENT ORDER)

HARVEST DATES:	September 18 th , 2006 September 23 rd , 2006 September 10 th , 2008
PRODUCTION:	177 CASES
°BRIX:	26.6, 25.6, 23.9
pH:	3.74, 3.58, 3.44
TA:	0.433, 0.624, 0.574 g/100ml
ALCOHOL:	15.5%
BOTTLED:	April 23 rd , 2009
VARIETAL CONTENT:	69% Merlot, 30% Cabernet Franc, 1% Viognier
APPELLATION:	100% Mendocino



VINEYARD

One hundred percent of the fruit is from our family's Schrader Ranch Vineyard in Mendocino County, California. It came from our Block 8 Merlot, Block 13 Cabernet Franc, and Block 12 Viognier. All these varieties were planted in 1996 with 6' x 8' spacing. For more Vineyard photos and information refer to our website, www.RIVINO.com.

SEDULOUS DEFINITION

- SEDULOUS:** 1. WORKING PERSISTENTLY - working with great zeal and persistence.
2. PAINSTAKING - carried out with great care, concentration, and commitment.

"Sedulous attention to detail"

OUR SAMPLING THOUGHTS

The Merlot, Cabernet Franc blend has always been a favorite of ours. This year we added a splash of Viognier to liven it up even more. Visually Sedulous is a deep crimson red, with crystal clarity. It has a sweet black cherry nose, and a complex silky candy mouth feel. A long lush after taste seems to linger on forever. Sedulous couples superbly with a peppercorn sauce covered beef tenderloin, any tomato based pasta dish, or a first-rate prime rib feast.

SALES

RELEASE DATE:	July 2009
HOW TO PURCHASE:	www.RIVINO.com or select retailers and restaurants.

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