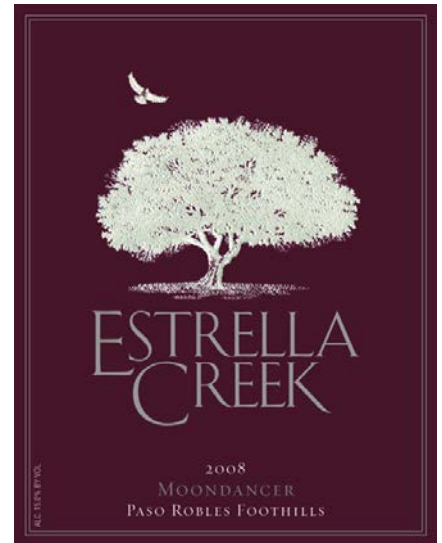


ESTRELLA CREEK WINES

2008 MOONDANCER



VARIETAL: 67% Syrah, 33% Grenache

APPELLATION: Paso Robles, CA (Estrella area)

VINEYARD: Syrah, 4M Vineyards/ Grenache, Paso Robles

HARVEST DATE: September 15, 2008

BRIX AT HARVEST: Average of 25.5

ALCOHOL: 15.0%

ACIDITY: 0.67g/100mL

pH: 3.62

DATE BOTTLED: November 17, 2010

CASES BOTTLED: 150

CELLARING: Our 2008 Moondancer drinks great now and will continue to mature over the next 3-4 years.

GROWING CONDITIONS: The winter of 2008 was relatively dry. The erratic weather, with 2 late frosts in March and April, led to a smaller crop which produced hearty, extremely rich wines.

TASTING NOTES: Our inaugural Moondancer release is an elegant wine with strawberry, cassis and a touch of black pepper on the nose. A soft mouth-feel with notes of black cherry, ripe raspberry and a hint of chocolate.

WINEMAKING: Grapes are hand-harvested, destemmed and crushed into stainless fermentors. Must is pumped over twice daily for 14 days, then sealed for 10 days additional maceration prior to pressing. The varietals are barrel aged separately in American, French and/or Hungarian barrels prior to bottling.