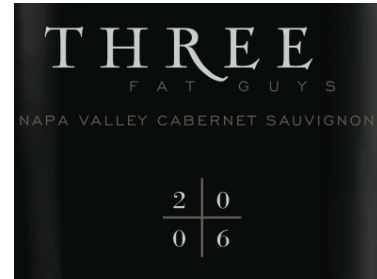


THREE FAT GUYS
www.threefatguyswine.com
4317 Touchstone Dr., Onieda, WI 54115

Tony Moll - Owner/Distributor
Cell- (707) 738-9386
threefatguyswine@yahoo.com



APPELLATION: NAPA VALLEY
COMPOSITION: 100% CABERNET SAUVIGNON
PROCESS: HAND PICKED, HAND SORTED, 21 SKIN CONTACT
AGING: 18 MONTHS IN FRENCH OAK, 60% NEW
ALCOHOL 14.7%
HARVESTED: OCTOBER 2007
PRODUCTION: 129 CASES
RELEASE DATE: FEBRUARY 2010

WHOLESALE PRICING: per bottle- \$25.00/ per case - \$250.00
Able to ship more when needed.

Vintage

2007 was the definition of ideal vintage in Napa Valley. Thanks to a cold, dry winter and minimal spring rains, vine vigor was naturally restrained. Summer was characterized by very mild temperatures that allowed fruit to mature slowly. Except for a brief heat spell around Labor Day, mild temperatures continued through the end of the growing season, allowing the winemaker to harvest fruit at a calm pace once ideal flavors arrived. The result: a tranquil harvest with extraordinary concentration.

Cabernet Sauvignon

The smaller than usual berries produced a wine of exceptional grace and intensity. Freshly toasted hazelnut aromas invite the taster to experience a wine interwoven with layers of familiar flavors such as black plums, black cherries, framed by elegantly soft and creamy tannins. The long, savory finish is supplemented by background hints of a seemingly familiar spice that provokes another taste. Aged in 100% French oak barrels, 60% new.

THE ONLY THING COMPARABLE TO OUR LOVE OF FOOD IS OUR LOVE OF A GREAT WINE.
THREE FAT GUYS IS A FLAVORFUL COLLABORATION OF LIFE, LOVE AND LAUGHS, JUST LIKE US!

-DARYN, JASON, AND TONY

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