



**2006 SOLO Cabernet Sauvignon  
Technical Information**

<b>Harvest Date:</b>	October 18 to October 20
<b>Varietal Composition:</b>	100 percent Cabernet Sauvignon
<b>Vineyard:</b>	100 percent Stags Leap vineyard
<b>Appellation:</b>	Stags Leap District, Napa Valley
<b>Bottling Date:</b>	September 2008
<b>Release Date:</b>	Fall 2009

**Vintage Notes:** Flooding kicked off the New Year in Napa Valley, which made for great news headlines, but did little damage to dormant vines, as seasonal cover crops stabilized soils in vineyards and rain continued late into spring. Gray skies and cool, wet weather delayed bud break by a few weeks, but also kept frost at bay. By early June, the sun came out and vines began to bloom and set fruit. In mid-July, a record-setting heat wave lasted about ten days. Whatever grapes may have been sunburned were removed during the normal post-veraison cluster thinning. Seasonal and somewhat cooler weather returned in August. The mild weather pattern continued throughout harvest, allowing for moderately paced and deliberate ripening and a long harvest period.

**Vineyard Notes:** On land that has supported vines since the 1880s, our vineyard was the third property planted to Cabernet Sauvignon in what became the Stags Leap District, and fruit from this property helped establish the area's reputation in the 1970s. SOLO is produced entirely from grapes grown in this vineyard, which stretches across the rocky terraces and gentle slopes between the Silverado Trail and the Napa River. It displays all the ripe and complex fruit, supple texture, and solid structure that helped define the District, the most distinctive Cabernet-growing region in the Napa Valley.

**Winemaking Notes:** We picked at 24.7° Brix, with yields of 3.90 tons to the acre. Average 25 day maceration. The wine averaged 17 months in 50 percent new French oak. Overall barrel profile - 63 percent French oak and 27 percent American oak. 1,412 cases were bottled.

**Analysis:** Alcohol, 14.7%; titratable acidity, 5.82 grams per liter; pH, 3.65; volatile acidity, 0.55 grams per liter; residual sugar, dry.

**Tasting Notes:** Pure ripe red fruit aromas with layers of earth and spice. Broad palate with plum fruit and hints of dried herb that lead to a finish with perfectly balanced tannin.

**Suggested Retail Price:** \$90.00