



2006 CABERNET SAUVIGNON
Technical Information

Harvest Date:	September 27 – October 28, 2006
Varietal Composition:	93 percent Cabernet Sauvignon 3 percent Merlot 2 percent Petit Verdot 2 percent Cabernet Franc
Appellation:	Napa Valley
Vineyards:	55 percent Stags Leap Vineyard 37 percent Mt. George Vineyard 8 percent selected Napa Valley vineyards
Bottling Date:	August, 2008
Release Date:	October, 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.

Winemaking Notes: The grapes were harvested at an average degree brix of 25.4. Fermentation was conducted in small stainless steel tanks where the wine spent an average of 19 days on the skins. After draining and pressing the must, the wine was put into 59 gallon oak barrels to undergo malolactic fermentation. The wine was racked three times during 16 months of aging in barrel. Thirty-eight percent of the barrels were new, of which thirty-four percent were French oak and 6 percent were American oak.

Analysis: Alcohol, 14.5%; titratable acidity, 5.36 grams per liter; pH 3.75.

Tasting Notes: Dark red color. A plethora of aromas radiate from the glass – ripe black cherry, plum, dried herbs, white pepper, roasted coffee and earth. On first taste, juicy, well integrated flavors of oak and fruit. Cocoa powder notes highlight this wine, which is seamless in its structure from entry to finish.

Suggested Retail Price: \$46.00