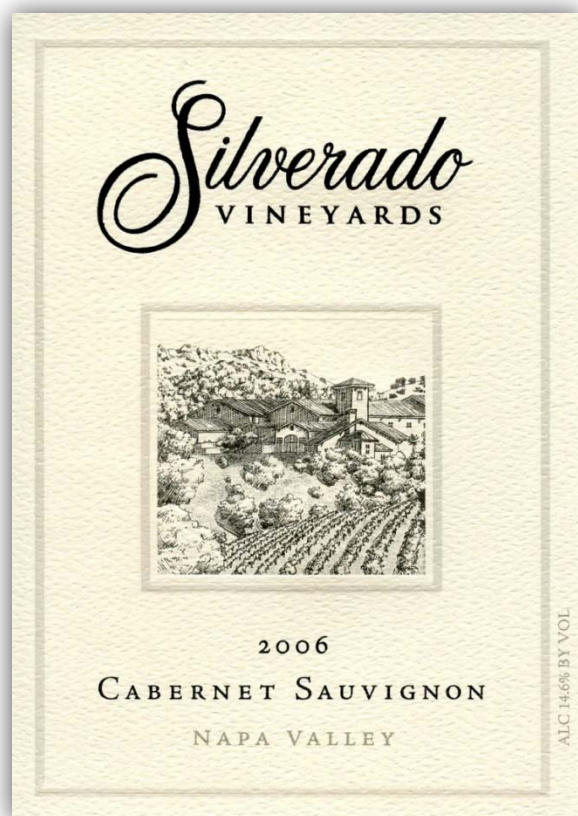


2006 NAPA VALLEY CABERNET SAUVIGNON



In 1981, Ron and Diane Miller established Silverado Vineyards in the heart of Stags Leap District. Over the years, they expanded their estate to include six distinctive vineyards in the Napa Valley and Carneros. The beautiful fruit from these ranches is the exclusive source of Silverado Vineyards' Estate and Single Vineyard wines.

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VINEYARDS

STAGS LEAP VINEYARD (55%)

The sloping, gravelly soils and sunny exposure of this vineyard helped establish the reputation of Stags Leap District for fine Cabernet Sauvignon.

MT. GEORGE VINEYARD (37%)

Located east of Napa, Mt. George Vineyard is the site of one of the first grape plantings in the valley in the 19th century. The deep, gravelly soils are derived from volcanic rock and ash, providing depth and structure to Silverado's wines.

VARIETAL COMPOSITION

93% Cabernet Sauvignon

3% Merlot

2% Petit Verdot

2% Cabernet Franc

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 through harvest, allowing for moderately paced and deliberate ripening and a long harvest period.

HARVEST DATES: September 27-October 28

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 barrel aging. Thirty-eight percent of the barrels were new, of which thirty-four percent were French and sixty-six percent were American oak.

BOTTLED: August 2008

CASE PACK: 12/750ml

ALCOHOL/TA/PH: 14.5% / 5.36g/L / 3.75

TASTING NOTES

Dark red color. Various aromas radiant 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.