



2006 Cabernet Sauvignon

Napa Valley

Winemaking Notes

FRUIT	95% Cabernet Sauvignon, 2% Petit Verdot, 3% Cabernet Franc
VINTAGE	In 2006, growers were faced with numerous challenges, ranging from New Year's day floods and continuing wet weather that delayed bud break, to a record-setting 10-day heave wave in July. We were blessed with cooler temperatures in August, continuing through harvest and allowing for a moderately paced, yet lengthy, season.
HARVEST	October 13– November 1, 2006 Average Brix: 26.3
WINEMAKING	The fruit for this wine comes from both our sustainably farmed vineyard in Rutherford and from local Napa Valley vineyards. Each vineyard block was harvested and made into an individual lot representing that block. The wines were pressed off the skins from 10 to 23 days after crushing. Blending generally takes place between January and April of the year following harvest.
AGING	Aged for 18 months in American oak barrels (1/3 new wood)

Tasting Notes

Blackberry, cherry and plum fruit aromas and flavors are accented by vanilla, allspice and cocoa. The richly textured mid-palate is balanced by medium tannins and a lengthy finish.