



### **2006 CABERNET SAUVIGNON Napa Valley**

Grapes for this wine are from two separate vineyards located in the Coombsville District, east of the city of Napa. Coombsville is down-valley, closer to the North Bay's cooling influence, which helps the wine achieve vibrant acidity and flavors. I learned a lot about Cabernet Sauvignon and other Bordeaux grapes while interning at the Hess Collection Winery, at Joseph Phelps Vineyards plus stints in Australia, Europe and Chile.

**CLONES:** 15 and 337  
**SOIL:** Rocky, clay volcanic  
**YIELD:** Low: 1½ - 2 tons per acre; cordon pruned and cane-pruned  
**CLIMATE:** Warm sunny days, cool nights with foggy mornings. The weather was relatively benign for ripening Cabernet Sauvignon. It rained, but so what?  
**HARVEST DATES:** October 12 and October 20, 2005  
**BRIX:** 25.2°

**WINEMAKING:**

- ❖ Grapes were hand harvested into ½ -ton macrobins
- ❖ Sorting took place in the vineyard during picking and during crushing at the winery
- ❖ Cold soaked several prior to the onset of fermentation
- ❖ Fermented with native yeast, commercial yeast strains and native ML bacteria
- ❖ 40% new French oak with >20 months of barrel aging
- ❖ Bottled unfined and unfiltered on August 18, 2008

**WINE PH:** 3.57  
**TA:** 6.4 grams/liter  
**ALCOHOL:** 14.3%  
**PRODUCTION:** Less than 130 cases

**TASTING NOTES:** The 2006 Cabernet Sauvignon has a deep red color with a bouquet of earthy blueberry pie, barrel spices, and dark berry aromas. The entry is fruit-driven opening into a silky-textured, well-structured mid-palate that is followed by a lingering finish. This dark, brooding wine is age-worthy for years to come.

**RETAIL PRICE:** \$48