



APPELLATION: RUTHERFORD  
VARIETAL BLEND: 100% CABERNET SAUVIGNON  
PRODUCTION: 7 BARRELS  
WINEMAKER: MATTHEW RORICK

#### WINEMAKER'S NOTES

Deep maroon with bright purple at the edges of the glass. Our Rutherford Cabernet Sauvignon offers captivating aromas of ripe black fruit, Damson plum, graphite and laurel, with hints of allspice. Showing classic Bordelaise structure and weight on the palate, this wine has seductively elegant dark, rich fruit building to a full, mouth filling, round finish with a powerful grip. This wine has all the “stuffing” for long aging.

#### WINEMAKING

Upon arrival at the winery, the grape clusters were hand-sorted and only the most perfectly ripe berries were selected. In order to extract as much color and flavor from the fruit, we gave the juice and skins a long, cold soak prior to fermentation. Fermentation was completed allowing ‘native’ yeasts” to take hold, and the fermenting juice received pump-over treatments while in tank. Once fermentation had completed, the wine was macerated on the skins to increase extract and allow the tannin structure to soften. Our oak aging program was exclusively in small 60-gallon French barrels from a selection of coopers including Taransaud, Sylvain, Darnajou and Nadalie and lasted for over 20 months. Typically we handle our Cabernet fruit as little as possible in order to allow the classical structure and flavors of the wine to develop unhindered and uninterrupted and allows the full expression of the unique terroir of the site.

#### VINEYARDS

The fruit for our 2006 Rutherford Cabernet Sauvignon was selected from a distinguished, mature vineyard located on the ‘Rutherford Bench’ in central Napa Valley. Reaching from the foothills of the Mayacamas Mountains in the western hills to just past Highway 29 on the east, the Bench is composed of a combination of alluvial soils and cobble which produce a distinctive flavor and aromatic component in Cabernet Sauvignon grapes. This singular flavor profile is referred to as Rutherford Dust, and it makes an appearance in our 2006 as the aroma of allspice.

#### VINTAGE

At the start of the growing season, 2006 appeared to be on the same path as 2005 with a wet spring and a cooler than average summer and then in midsummer, a two week heat wave arrived. The temperatures became more moderate following the heat wave, and thankfully, a cool finish to the growing season produced Cabernet grapes rich in flavor, aromatically complex, and full of classic Bordelaise character.

*Elizabeth Spencer*

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