



APPELLATION: NAPA VALLEY
VARIETAL BLEND: 82% CABERNET SAUVIGNON, 15% MERLOT,
3% CABERNET FRANC
WINEMAKER: SPENCER GRAHAM
RELEASE DATE: FALL 2008

WINEMAKER'S NOTES

Opaque magenta in color. This wine exhibits enticing aromas of dark plum and blueberry along with notes of cassis, cigar box and baked earth. A round, soft entry featuring bright, nuanced red to black fruit set the stage for the fine tannins to frame the mid-palate where raspberry and red cherry flavors are focused and balanced by natural acidity. The wine has excellent fruit extraction with delicious, ripe cherry flavors predominant on the finish of this classically structured wine.

WINEMAKING

Upon arrival at the winery, our 2006 Cabernet Sauvignon grapes underwent hand-sorting of clusters, whereby we had strict control over the quality of fruit entering our fermentation tanks. In order to extract as much color and flavor as possible, the lightly macerated fruit received a long, cold soak prior to fermentation. We choose not to inoculate with yeasts but rather allowed a 'native' fermentation. Throughout fermentation, we carefully monitored the must (or juice and skins) and decided on a daily basis whether to do pumpovers in tank. Once fermentation had completed, the wine was further macerated on the skins to increase color and flavor extraction and to allow the tannin structure to soften. The wine was then aged for 20 months in 100% French oak from choice coopers including Taransaud, Sylvain, Darnajou, and Nadalie. Our 2006 Cabernet Sauvignon was handled as little as possible and was bottled unfined and unfiltered. Minimal intervention contributed towards a wine with deep richness and complexity.

VINEYARDS

The grapes for our Napa Valley Cabernet Sauvignon are sourced from a handful of selected vineyards chosen from the Valley's finest sub-appellations. We are privileged to work with top-quality growers with sites in St. Helena, Howell Mountain, Yountville, Oakville, Rutherford, and Mt. Veeder. This diverse assortment of vineyard sources allows us to blend a Cabernet Sauvignon which is an excellent representation of the Napa Valley.

VINTAGE

At the start of the growing season, 2006 appeared to be on the same path as the previous vintage with a wet spring and a cooler than average summer. Then in midsummer, a two week heat wave arrived. Because our Cabernet Sauvignon had not yet reached veraison (the point at which the grapes begin to soften and turn red in color) when the hot weather struck, the grapes were not adversely affected by the high temperatures. The balance of the growing season was significantly cooler with moderate temperatures which produced Cabernet Sauvignon grapes rich in flavor, aromatically complex, and with classic Bordelaise character.

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