



2006
CABERNET SAUVIGNON
ALEXANDER VALLEY

Our 2006 Cabernet Sauvignon reflects not only the qualities of an exceptional vintage, but also an elevated essence of Cabernet fruit due to strategic vineyard sourcing and extended bottle aging. After almost 35 years as winemaker here, I'm thrilled to present a wine that is a statement of not just where we've come from but also where we are going.

– Rob Davis, winemaker

THE VINTAGE

A growing season without extremes, 2006 provided the opportunity for a classic vintage. Moderate spring weather remained consistent throughout budbreak in March and bloom in April, resulting in uniformity of berries within the cluster. Harvest occurred September 19–October 24, with a pause due to rain October 4–10. Beautiful, warm fall conditions prevailed for the remaining weeks in October, allowing ample time to pick the remaining fruit at optimal maturity.

THE WINEMAKING

The vineyard blocks of Cabernet Sauvignon, Merlot, Petit Verdot and Malbec represent individual personalities, each varying in maturation rates. They were harvested and fermented separately, spending 12–21 days in tank depending on the particular character of the site. Malolactic fermentation occurred before the lots were re-tasted to determine which exuded the sensory characteristics to merit inclusion in our barrel blend lots. Only the best lots were assembled for the final blend of Cabernet Sauvignon, aged for 12 months in two-thirds French oak and one-third American oak barrels, of which 33% were new, before two years of bottle age.

WINEMAKER'S COMMENTS

Concentrated, lovely aromas of blackberry, blueberry and cassis. The mouthfeel is luscious and full with continued flavors of blackberry, cassis, black cherry with a suggestion of vanilla, coconut and cedar. The soft, round tannins and understated acidity of this wine complement the bright fruit characters to create a balanced Cabernet Sauvignon approachable now or worthy of cellaring for at least 10–15 years.

TECHNICAL INFORMATION

Blend: 75% Cabernet Sauvignon, 19.5% Merlot, 4.5% Petit Verdot and 1% Malbec
Alcohol: 13.5% T.A.: 0.64 g/100mL pH: 3.47 R.S.: 0.03%
Bottling dates: June 17–July 23, 2008

RELEASE DATE

May 1, 2010

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