

# 2006 CABERNET SAUVIGNON NAPA VALLEY RESERVE

#### Vintage

With the exception of a dramatic July heat spike, the 2006 growing season was marked by few superlatives. A relatively cool growing season, including one of the coolest Septembers on record, led to extended hangtime and fully developed flavors. Ideal weather persisted through the extended harvest, allowing for excellent sugar development and balanced acids.

### Vineyards

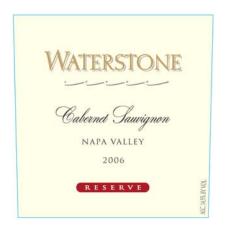
Well-established hillside vineyards (Rutherford, Oakville, Spring Mountain) are the foundation of this wine, giving the finished blend its intense inner core of fruit.

#### Vinification

The grapes were hand picked at optimum ripeness. Following destemming, the grapes were stainless steel-fermented and received extended skin contact before being transferred to barrels. The wine was aged in small French oak barrels for 28 months (100% new barrels) where the wine completed malolactic fermentation. The wine was racked prior to bottling.

#### **Tasting Notes**

With its Bordeaux-like presence, this wine is deep, rich, and lingering. Firm, integrated tannins frame the Concentrated, dark fruit (currant, black cherry, wild berry, plum.) Toasty oak and an earthy edge add to the wine's great complexity.



Philip Zorn, Winemaker

## **Technical Data:**

Varietal Composition	82% Cabernet Sauvignon 13% Merlot 5% Cabernet Franc
Appellation	Napa Valley
Alcohol	15.2%
TA	0.58 g/100ml
pH	3.74
Oak Aging	28 months
Oak Cooperage	French oak, 100% new
Bottling Date	January 14, 2010
Production	316 cases (6/750ml)