



2006

**CABERNET SAUVIGNON
California**

• G R A P E S O U R C I N G •

Our Cabernet is a dark crimson color, with ripe berry and plum aromas, accented by toasty oak and vanilla. On the palate, dark fruit flavors are balanced by silky tannins and a lingering finish. Grapes were chosen from across California's best coastal growing regions, known for producing Cabernet with rich, concentrated fruit flavors and balanced complexity.

Appellation: 100% California

• V I N T A G E •

The season started off with a wet and soggy spring, with a late start. The weather went through a major shift in July, with heat spikes over 100 degrees, but since the grapes were late in ripening, they were not affected by sunburn. Vineyard managers had to keep a watchful eye on their vineyards to avoid mildew and botrytis throughout the growing season. As summer came to a close, growers were able to bring in grapes with good acidity and development by harvesting before October rains.

Wine analysis: 0.52% total acid, 3.63% pH, 0.04% residual sugar, and 13.8% alcohol, by volume

• W I N E M A K I N G •

Grapes for this wine were handled gently to minimize bitterness and fermented warm to maximize color and flavor extraction. The firm structure of the Cabernet was tempered with the Petit Verdot, which added suppleness and juicy red berry fruitiness. The wine was aged one year in new and used American and French oak.

Varietal blend 75% Cabernet Sauvignon, 12% Petit Verdot, 13% Red Table Wine

• S O M M E L I E R N O T E S •

The wine is full-bodied and complex, displaying classic Cabernet structure and finesse. A memorable pairing with roasted and grilled meats such as leg of lamb, prime rib, or porterhouse steak.