

## 2006 CABERNET SAUVIGNON – DRY CREEK VALLEY



### HISTORY

While Cabernet Sauvignon is a relatively undiscovered varietal for Dry Creek Valley, surprisingly there are actually more acres planted to Cabernet than Zinfandel. The combination of ideal soils, steep hillsides, and sloping benchlands provide the perfect setting for Cabernet grapes to thrive. Bright cherry and blackberry fruit, framed with floral and spice elements, speak of the unique *terroir* and distinctiveness of our renowned appellation.

### GROWING SEASON

The 2006 vintage started out very rainy. A long and cool spring followed. During July and August, we experienced two rather extreme heat spikes. The harvest season was excellent, albeit rather warm.

### WINEMAKER COMMENTS

This vintage of Cabernet Sauvignon presents an inky dark color that is intense and concentrated. Aromas of black cherry, cedar, and chocolate give this Cabernet a sense of depth and dimension. On the palate, the wine displays impeccable balance with fine-grained tannins that are seamless and well integrated.

**87 Points - TOP VALUE**  
*Wine Spectator*

★★★★ - FOUR STARS  
*Restaurant Wine*

★★★★ - FOUR STARS  
*Decanter Magazine*

**88 Points**  
*Wine Enthusiast Magazine*

**GOLD MEDAL**  
*Riverside Int'l Wine Competition*

RELEASE DATE	April 15, 2009
BLEND	90% Cabernet Sauvignon, 6% Merlot, 3% Petit Verdot, and 1% Cabernet Franc
APPELLATION	Dry Creek Valley
HARVEST DATES	September 27 – October 30, 2006
ALCOHOL	14.5%
BRIX	Average 25.3 brix
FERMENTATION	Average 18 days in stainless steel fermenters, pumped over twice daily during fermentation.
PH	3.74
TA	0.57g/100mL
BARREL AGING	Aged for 20 months in 54% French oak, 28% American oak, and 18% Hungarian Oak. 40% new oak.
SOILS	Gravelly hillside soil with both eastern and western facing sun exposure. Low fertility.
VINE AGE	10 – 15 years in age
YIELDS	4-5 tons per acre

