



2006 Cabernet Sauvignon

2006 was a remarkable growing season. A long mild spring and summer (with occasional heat spikes followed by cooler days) gave the grapes plenty of time to soak in the sun and develop intense flavors and tanins typical of great mountain Cabernet.

To help round out the wine, we continued our traditional extended barrel aging program; not to give the wine more oak or vanilla characters, but to give the wine more time in the micro-aerative environment of the barrel to enhance tannin polymerization.

For our efforts, we have been rewarded with a rich, full-bodied Cabernet, deep in color. The nose of the wine is lively with essences of dark berries, plum, dark chocolate, and toasty oak. The sweet, supple entry crescendos into a deeply intense middle; followed by a pleasant, velvety, lingering finish.

Technical Information

Varietal Percentage: 96% Cabernet Sauvignon, 4% Merlot.

Age of vines and soil type: 16-24 year old vines planted in deep volcanic soils.

Date picked: 9/18/06 -- 10/13/06.

Harvest Sugar: 25.7 degrees Brix.

Fermentation time/Temperature Range: 11 days, 64-96 F.

Fermentation container/maceration: Open fermentation in small containers, punched down twice a day.

Analysis at bottling

Alcohol: 14.6%

pH: 3.65

TA: .63

V.A.: .68

R.S.: Dry.

Aging and bottling

Length/type of aging: 32 months in 60 gal Oak barrels: 48% new French, 50% 2-3 year old French, and 2% 2-4 year old American.

Bottled: May 2009.

Approximate lifespan under proper cellar conditions: 20+ years.

Number of cases produced: 1922 cases.

Release Date: March 2011.

Winemaker: Andrew T. Schweiger.

