



2006 Dedication™



Our 2006 Dedication™ marks the fourth release of our bordelaise project. This wine is a complex and fruity blend incorporating the four most common varietals used in this style of wine; Cabernet Sauvignon, Merlot, Cabernet Franc, and Malbec. Blending such a wine is one of the most fun and rewarding parts of a winemaker's job.

On the nose, the 2006 Dedication™ offers rich blackberry, currant, plum and loads of jammy cherry with faint seasonings of dark chocolate, truffle oil, oak, coriander, and minerals. A velvety core of lush red fruit emerges from the ripeness of our small-berried hillside fruit. This generously proportioned wine expands as it moves through the palate with a seemingly endless finish. Ultimately, what you'll find is the classic Schweiger marriage of power and finesse. It's hard for me to figure out what is more fun, making this wine...or drinking it!

Technical Information

Varietal Percentage: 55% Cabernet Sauvignon, 34% Merlot, 9% Malbec, 2% Cabernet Franc
Age of vines and soil type: 10-27 year old vines planted in deep volcanic soils at a 2000' elevation
Harvest Sugar: 24.6 degrees Brix.
Fermentation time/Temperature Range: 11 days, 66-95 degrees F.

Analysis at bottling

Alcohol: 14.6%
pH: 3.65
TA: 0.62
V.A.: 0.67 g/L.
R.S.: Dry.

Aging and bottling

Length/type of aging: 32 months in new 60 gal French Oak barrels.
Bottled: April 2009.
Approximate lifespan under proper cellar conditions: 20+ years.
Number of cases produced: 430 cases.
Release Date: July 2010.
Winemaker: Andrew T. Schweiger.

