

## 2006 Family Reserve Cabernet Sauvignon, Oakville Estate, Napa Valley

This year's release of Reserve Cabernet is focused on elegance and style. Lifted aromas of heady black cherry, oak vanillin and barrel spices are found on the initial take. The purity of fruit is found from top to bottom in this wine. The palate has a wonderful array of black stone fruit developing to lavish blackberry and dried currant in the mid palate. A true style and sense of the Oakville terroir can be found in this 100% Cabernet. The tannin to acidity combination and overall structure of this Bordeaux-like release proves well for what will come with proper cellaring. Improving for the next three to five years, this bottling will continue to age well into 2027.



### In The Vineyard

Harvest took place very late on November 1<sup>st</sup>. The cane-pruned vines are carefully hand harvested by our family from our Estate Grown vineyard in Oakville. The '06 vintage was a bit of a challenge with often early October rains. Thin skinned and tight cluster varieties were susceptible to damage by this weather but fortunately our Cabernet showed no adverse affect. Yields in 2006 were about average to just below average. We continue to dry farm these vines by not allowing them any applied summer irrigation. Their roots must find water on their own and struggle in the final months of summer and early fall leading to a complexity and depth of flavor often unequaled in irrigated vineyards.

### In The Cellar

The fruit was destemmed into small stainless steel tank fermentors and time on skins lasted 27 days. The fruit was then lightly pressed, keeping "free run" and "press" fractions separate and aged in 100% new, tight grained French Oak barrels for a lengthy 27 months. While we do add yeast to aid in alcoholic fermentation, we allow the indigenous malolactic bacteria of our cave to complete a slow secondary fermentation.

### Bottling Data

100% Cabernet Sauvignon, Oakville Estate Vineyard  
14.3% Alcohol, 0.69 g/100mL Titratable Acidity, 3.43 pH.  
Bottled on January 7<sup>th</sup>, 2009, unfinned and unfiltered  
350 Six-Bottle Cases Produced  
Suggested Retail—\$125 per bottle