

2006 Reserve

Walla Walla Valley

Winemaker Notes

This richly textured wine offers generous aromas of raspberries, black cherries, caramel, and cloves. Nuances of cocoa and minerals also tease the senses. Smooth and expansive on the palate, the 2006 Reserve flaunts flavors of ripe red currants, dark fruits and chocolate. An incredible blend of power and finesse, its finish is long and lingering. Our Reserve program shows off the best and boldest characteristics of our estate vineyards, Pepper Bridge and Seven Hills. I personally selected a handful of barrels from the 2006 vintage that stood above the rest and crafted this exclusive release.

- Jean-François Pellet, Winemaker

The 2006 Vintage

Mother Nature provided us with a classic wine-growing season. The spring was a little wetter than normal, but this extra moisture did not cause any problems because it was so early in the year. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. The wines from the 2006 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

Wine Specifics

Varietal(s):	50% Cabernet Sauvignon, 36% Merlot, 5% Malbec, 5% Cabernet Franc, 4% Petit Verdot
Vineyard(s):	45% Pepper Bridge Vineyard 55% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 48% new oak, 52% used oak
Time in Barrels:	22 months
Harvest Date(s):	September 9 through October 14, 2006
Brix at Harvest:	25.8
Total Acidity:	0.58 g/ml
pH:	3.78
Finished Alcohol:	14.1% by volume
Total Production:	340 cases (9L)
Bottling Date:	July 18, 2008
Release Date:	November 6, 2009



100% Estate
Sustainably Farmed