



2006 Cabernet Sauvignon

Walla Walla Valley

Winemaker Notes

The 2006 Cabernet Sauvignon is rich, smooth and concentrated, with layers of black cherry, dark fruit, and mocha with spicy tones of mineral and earth. The finish is amazingly long and detailed, with supple and seamless tannins. This wine is a true mix of very ripe fruit, elegance and finesse. The wine aged 21 months in 55% new French oak barrels.

— 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

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| Varietal(s): | 87% Cabernet Sauvignon, 8% Merlot, 2% Malbec, 2% Cabernet Franc, 1% Petit Verdot |
| Vineyard(s): | 56% Seven Hills Vineyard, 44% Pepper Bridge Vineyard |
| Appellation: | 100% Walla Walla Valley |
| Oak Program: | 100% French oak 55% new oak, 45% used oak |
| Time in Barrels: | 21 months |
| Harvest Date(s): | September 13 through October 12, 2006 |
| Brix at Harvest: | 25.7 |
| Total Acidity: | 0.55 g/ml |
| pH: | 3.80 |
| Finished Alcohol: | 14.1% by volume |
| Total Production: | 2,374 9-liter cases and 60 cases of magnums |
| Bottling Date: | July 7, 2008 |
| Release Date: | May 1, 2009 |



100% Estate
Sustainably Farmed