

WATERMARK

Cabernet Sauvignon 2006

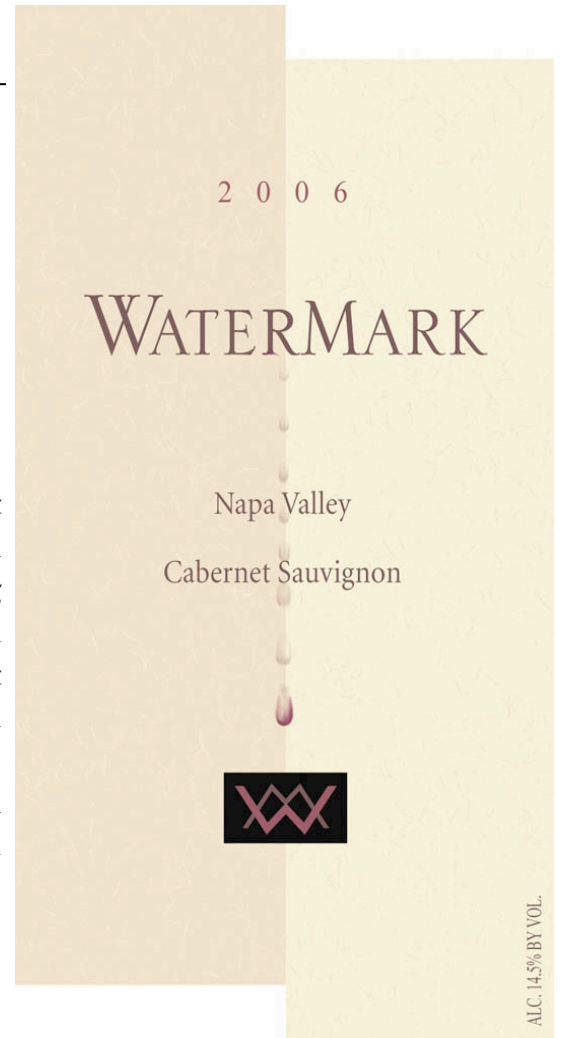


CALISTOGA • NAPA VALLEY

Napa Valley Cabernet Sauvignon

The grapes from the 2006 vintage are sourced from different parts of the Napa Valley Appellation. The wines are reminiscent of mountain grown grapes with some red fruit qualities of the valley floor. The 2006 cabernet is a blend of mostly cabernet sauvignon, some merlot and cabernet franc. Black and red fruits show through with an accent of vanilla toast in the finish.

Our winemaker, **Phil Steinschriber**, who is also the winemaker at Diamond Creek Vineyards monitors the vineyards from which these grapes are sourced to pick at the peak of ripeness, knowing that making great wine begins in the vineyard. The wines are cold soaked for 3 days at 55 degrees and then warmed quickly to extract the color without extracting tannin. The juice is inoculated with yeast and allowed to ferment to almost dryness. The must is pressed sweet to avoid excessive tannin. Aged in small French barrels for about 22 months, the wine is then bottled and warehoused for integration of its components.



TASTING NOTES

This cabernet sauvignon has big, bold aromas; lots of raspberry, mocha, and vanilla with notes of cedar. Tobacco and smoke come through with a hint of cassis and jam which adds complexity to this full bodied wine. The entry is dense, with the cassis and raspberry character continuing to please the palate as the vanilla, oak and toast notes come to play. This wine is great now but can be laid down until 2014 or beyond.

Appellation:	Napa Valley
Ageing:	22 months in French Oak barrels
Bottling:	August 2008
Varietals:	98.8% Cabernet Sauvignon, 0.8% Merlot, 0.4% Cabernet Franc
Alcohol:	14.5%
Release Date:	April 2010
Cases Produced:	534 cases