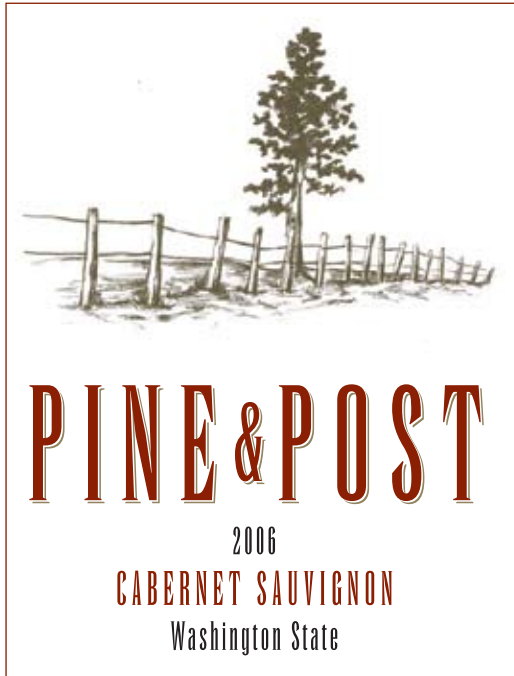


2006 Cabernet Sauvignon

Washington State



Washington State

Washington's success with vinifera is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains, which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

Vintage Notes

The 2006 growing season in Washington State presented a year of extremes in weather. The spring was wet and cooler than normal leading into a long, hot summer. Summer provided ideal conditions of dry weather, warm days and cool nights. Harvest began early, with some white grapes picked in late August. A cooler period in Mid-September slowed things down and allowed more hang time for enhanced flavor development.

Tasting Note

Inviting aromas of black currants, cherries, lavender and sage welcome you to this deep colored Cabernet. Rich, developed flavors of blackberries, blueberries are followed by notes of cigar box. Smooth tannins round out the finish with lingering notes of cedar.

Variety Blend

84% Cabernet Sauvignon, 10% Sangiovese,
3% Syrah, 3% Cabernet Franc

Bottling

pH: 3.35
TA: 0.61
Alc: 13.50%

