

BARRELSTONE

2006 CABERNET SAUVIGNON

C O L U M B I A V A L L E Y , W A S H I N G T O N S T A T E

Columbia Valley

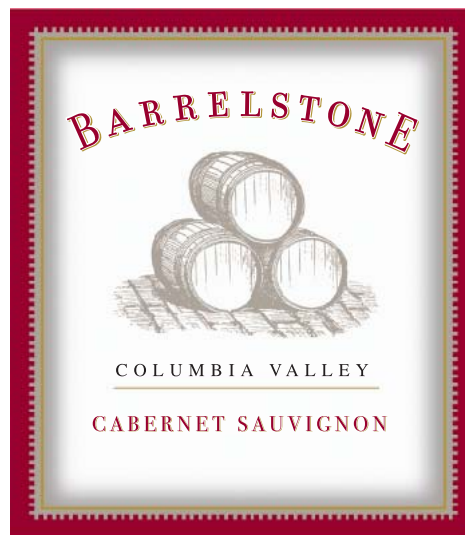
The Columbia Valley's reputation for red wines was built on its ability to produce supple Merlot and powerful Cabernet but many believe Columbia Valley Syrah, with its rich, exotic spices and moderate tannins, may become Washington's next celebrated red. Growing conditions are perfectly suited to the grape. Summers are warm and dry (rainfall average 6 - 8" annually). Cool evening temperatures in the fall extend hang time and help to develop generous aromatics and complexity in the grapes.

Vintage Note

The 2006 growing season in the Columbia Valley 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

This big red wine is infused with aromas and flavors of black cherry and mint. Hints of eucalyptus on the nose balance out the smoky tannins that round out the long finish.



Blend

85% Cabernet Sauvignon
10% Syrah
5% Cabernet Franc

Bottling

TA: 0.52
pH: 3.57
Alcohol: 13.50%