



NOTRE VIN

2006 NAPA VALLEY CABERNET SAUVIGNON

Winemaker's tasting notes by May-Britt and Denis Malbec

Our Napa Valley Cabernet Sauvignon exhibits an opaque ruby purple color along with a wonderful perfume of fragrant roses, Meyer lemon blossoms, cassis and a sweet blend of red and blue berries. Opulent, still elegant and well-balanced palate, red juicy cherries, huckleberries and blackberries with a touch of pink grapefruit and candied orange peel finishing with hints of cedar, cigar box as well as espresso roast, with velvety tannins, it reveals impressive purity and texture in addition to a full-bodied rich finish.

Grape source

These grapes were grown in the cooler Conn Valley at the La Herradura Vineyard at the foothills of Howell Mountain, all handpicked on October 27 and November 7 in our 35 lb yellow picking bins.

Vinification

As usual, respect of the fruit is our objective. The grapes were hand-harvested, destemmed and entirely hand-sorted on our state-of-the-art sorting table prior to a 5-day cold-soak at 37°F. The fermentation then took place in our temperature controlled tank for 15 days with pump-overs twice a day. After the alcoholic fermentation and three weeks of extended maceration, the wine was barreled into 75% new French oak barrels in order to go through the malolactic fermentation and ageing. Topping and racking the barrels has been our duty until the bottling in December 2008. We did not fine nor filter the wine prior to bottling in order to keep it as expressive and balanced as possible.

Technical notes

100% Napa Valley

Blend of: 81% Cabernet Sauvignon, 18% Merlot, 1% Cabernet Franc, 1% Petit Verdot

Harvest: October 27 and November 7

Ageing: 18 months in 75% new French oak barrels

Alcohol: 13.5%

TA: 0.65 g/100mL

pH: 3.7

Production: 225 cases

