

Varietal Composition 85% Cabernet Sauvignon 12% Syrah 3% Merlot

> Appellation Napa Valley

Final Chemistry TA: 7.9g/L pH: 3.67 Alcohol: 14.7% Residual Sugar: 0.04%

Cellaring 24 months in new French oak

> Production 389 cases

Bottled January 19th, 2009

> **Released** April, 2010

> > **Price** \$95.00

2006 Cabernet Sauvignon

Growing Season

The 2006 growing season was punctuated by extreme weather: flooding during the dormant season did little to sleeping vines, but made national news; a record-setting heat wave in midsummer was nerve-wracking but ultimately caused little damage to crops, which were a bit behind in ripening - it may even have helped the vines "catch up." Seasonal weather returned in August, allowing for some concentrated ripening time through to October.

Winemaking

The Porter Estate Cabernet Sauvignon was harvested by hand between October 28th and November 1st in 2005 at an average of 25.0 Brix. All fermentations were conducted in small, one and two ton fermenters filled by gravity. A three dav cold soak period preceded а warm fermentation peaking at 90°F. The fermenters were punched down by hand 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days, depending on how the wine tasted, to extract the best tannins from the fruit and avoid the harsher, late-extracted tannins. Upon pressing, the wine went directly to 100% new French oak cooperage. The wine was then aged for 24 months prior to bottling with rackings at 3 -4 month intervals throughout the aging period. The final blend includes 10% Syrah and 3% Merlot from the Porter Estate Vineyard, and another 2% of Shearer Vineyard Syrah (also in the Coombsville area), which provides nice richness to the front palate of the wine as softening the tannic structure of this hillside Cabernet.

Sensory Profile

Ripe fruits, vanilla, cedar, and sandalwood greet the nose, while blackberry, cassis, plum, juniper, and green tea shake hands with the palate, showing a strong, classic Cabernet Sauvignon expression. Polished, elegant, exotic and aromatic.

