



WATTLE CREEK
WINERY

Wattle Creek 2006 Cabernet Sauvignon Alexander Valley

Winemaker notes

This Cabernet opens with youthful deep blackberry expression combined with a hint of raspberry and mocha, sweet French oak and cigar box maturation. Full rich flavors of blackcurrant persist with cocoa, nutmeg and plum, and an excellent fine grained structure. This is a lovely well structured Cabernet. Enjoy!

Vintage & Winemaking

The fruit for this wine came from our vineyards in Alexander Valley. These vines are grown with limited yields so as to enhance color, structure and flavor. The cool and very wet winter kept vines asleep for longer than normal, resulting in a later bud break, leading to a later than average ripening season. Drier and warmer conditions in May did speed things along and bloom seemed to catch the season up a little. With warm days in June and a warmer July, the ground dried out and slowed vine growth. With only one hot spell during this period, and an average and even summer in August and September, the season allowed excellent conditions for ripening.

The fruit was harvested in the cool morning hours on the estate, and then crushed to tank where fermentation commenced after a brief period of resting on skins. Warm fermentation temperatures were encouraged to achieve the desired color and structure for the wine before an extended maceration time on skins prior to final pressing. The wine was transferred directly to barrel for 19 months of maturation.

Appellation Alexander Valley

Variety/Blend

Cabernet sauvignon 93% Malbec 7%

Vintage 2006

Oak Maturation 19 months

New Oak 36 %

French oak 100 %

pH 3.68

T. Acidity 0.64 grams per 100mL

Residual sugar 0.2 grams per 100mL (0.2%)

Alcohol 14.4 %

Harvest dates 28 September -- 2 October, 2006

Bottling dates 10 June, 2008

Cases produced: 1,734

