



Wattle Creek 2006 Vintage Select Cabernet Sauvignon Alexander Valley

Winemaker notes

The aroma of this Cabernet opens up with black currants and pencil shavings. This is followed with an intense infusion of cigar box, chocolate and loamy, dusty notes. The aromas are classic for Cabernet Sauvignon. The color of the wine is a dark opaque reddish purple alluding to the wines density and structure.

Upon sipping the flavors of dark juicy currants and graphite pencil lead dominate the forefront. In the background are more subtle dusty, loamy notes. This wine is dense, with a pleasantly chewy rich tannin profile. This wine will do best with a few hours of air to reveal all of the nuances and complexities.

Vintage & Winemaking

The vines that produce the fruit for this wine are grown with limited yields so as to enhance color, structure and flavor. These vines grow on the hillsides overlooking our estate. The soil here is shallow and the vines grow under more stressful conditions than the vines on the more fertile valley floor. This stress limits the fruit production on these vines, but the fruit has more concentration and flavor in return.

The cool and very wet winter kept vines asleep for longer than normal, resulting in a later budbreak, 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 20 months of maturation.

Appellation	Alexander Valley
Variety/Blend	Vintage Select Cabernet sauvignon 100%
Vintage	2006
Oak Maturation	20 months
New Oak	60 %
French oak	100 %
pH	3.74
T. Acidity	0.62 grams per 100mL
Residual sugar	0.1 grams per 100mL (0.1%)
Alcohol	14.55 %
Harvest dates	28 September – 2 October, 2006
Cases produced	225 cases

