



WATTLE CREEK  
WINERY

## Wattle Creek 2006 Vintage Select Shiraz Alexander Valley

### Winemaker notes

The Vintage Select Shiraz for Wattle Creek has always represented the very best Shiraz wine produced from our Estate vineyard from that vintage. The 2006 V.S. Shiraz could be one of the best produced to date by Wattle Creek. This Shiraz offers aromas of ripe prunes, black cherries and roasted plums with subtle notes of roasted meat, teriyaki glaze, and shades of dark chocolate. The color is dark with deep reddish-purple hues.

Upon sipping, the wine unfolds effortlessly across the palate with soft, plush tannins. The flavors of ripe black cherry, savory prune and cherry liquor mix with dark chocolate and persist with complexity and richness. This is a rich and structured wine packed with flavor and complexity. Enjoy!

### 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.

2006 had a very cool and very wet winter that 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, then crushed to open top vats. Fermentation commenced after approximately 2 days of resting on skins. At relatively warm temperatures, the grape skins were hand plunged to achieve the desired color and structure for the wine. Part of this blend was run from skins early for barrel fermentation, while the balance was left on skins for a short maceration time prior to final pressing. The wine was transferred directly to barrel for 24 months of maturation.

<b>Appellation</b>	<b>Alexander Valley</b>	
<b>Variety/Blend</b>	<b>Vintage Select Shiraz</b>	<b>100 %</b>
<b>Vintage</b>	<b>2006</b>	

Oak Maturation	18 months
New Oak	50 %
French oak	100 %
pH	3.84
T. Acidity	0.65 grams per 100mL
Residual sugar	0.13 grams per 100mL (0.13%)
Alcohol	14.56%
Harvest dates	21—27 September, 2006
Cases produced	250 cases