



Since the Anderson Valley is not warm enough to grow world-class Cabernet Sauvignon, we have always grown our fruit further inland -- at La Ribera Vineyards -- where the cooling ocean fogs are less common. We reserve the most rocky and alluvial soils at this location for our Cabernet. The vines struggle in this setting, resulting in low yields of grapes with exceptional flavor.

Five different clones of cabernet sauvignon were used including the selections 4, 6, 8, 21 and 337. These clonal selections contribute different flavors, color and tannin structure, which result in greater complexity in the finished wine. In the winery we handle each lot separately. We start with a cold soak to maximize color and flavor extraction with fermentation and pressing to follow. After the newly fermented wine is settled, we rack it to a mix of French, Hungarian and American oak barrels (20% new) where it is aged for 14 months.

The 2006 vintage of Cabernet Sauvignon has a deep reddish purple color, with aromas of ripe blackberry, blackcurrant, dried lavender, sandalwood and a hint of earthy forest floor. On the palate black fruit flavors repeat and couple with lavender, vanilla, coffee, and a hint of earthiness, followed by a long, floral finish. The texture shows restrained tannin and a round mouthfeel. This wine offers nice depth and concentration and should age well over the next ten years.

Harvest Dates: September 20 - October 27, 2006

Sugar at Harvest: 24.1 – 25.2° Brix

Alcohol: 13.9%

Total Acid: 0.60g/100mL

Cases Produced: 3,973