



2006 CABERNET SAUVIGNON

Rattlesnake Hills

VINEYARD NOTES: 2006 was a perfect growing year in the Rattlesnake Hills AVA with 2800 growing degree days. With only 4.5 inches of precipitation, there was no damage to the grapes from rain. 2800 degree days puts the Rattlesnake Hills AVA solidly in California Region II, the same as the Napa Valley. The Morrison Vineyard was planted in 1968 and is the oldest in the AVA. The old vines struggle to produce 2 tons to the acre.

TECHNICAL DATA:

Appellation: Rattlesnake Hills
Grapes: 100% Cabernet Sauvignon - Morrison Vineyard

Harvest:

Dates: 10-10-2006
pH: 3.61
Brix: 23.0
T.A.: 6.3 g/l

Bottling:

Date: 8-27-2008
pH: 3.87
T.A.: 6.0 g/l
Alcohol: 13.8
Sugar: dry
Production: 183 cases

Cellar Notes: The wine was aged 2 years in new small French oak casks. This wine can be cellared for ten years. It will probably peak around 2012.

Tasting Notes: Big and fruity on the palate with integrated French Oak overtones and rich blackberry and black pepper notes on the nose.

Accompaniments: Screams T-Bone steak

Serving Notes: Serve room temperature 65°