

2006 Cabernet Sauvignon

A later than usual budbreak and a mild, foggy summer and fall helped set the stage for another late harvest at Bell Mountain. A nice wave of warm weather topped off this long growing season nicely and brought the fruit to an unhurried optimum ripeness. As always, we waited patiently while carefully monitoring (and tasting) our berries to ensure that each small part of the vineyard puzzle was picked at the right time and our crew worked hard to harvest these prized flavors early in the morning. Each one of the small Cabernet blocks we farm were all picked, sorted and fermented separately to provide us with a variety of components from which to construct this wine. As the wines aged in barrel, the more structured, intense and perfumed examples were identified and then crafted into this wine.

This wine reflects the vintage well. A dark and brooding color points to the black fruit-laden flavors and structure that lie within. Blackberries, cherries and cassis fill the nose with the addition of licorice, mocha and vanilla spice on the palate. A luxurious and satisfying texture runs throughout this wine but bright acidity and ripe tannins bring harmony and balance to that decadence.

Profile

Appellation	Alexander Valley
Harvest	10-12-2006 through 11-1-2006
Cooperage	100% French; 70% new
Blend	100% Cabernet Sauvignon
Alcohol	14.5%
Brix	24.8
pH	3.89
Total Acidity	0.329 g/100ml
Bottling	5-28-2008
Production	709 cases

