

2006  
WURTELE  
VINEYARD

SPRING MOUNTAIN  
DISTRICT  
CABERNET  
SAUVIGNON



**Vintage Notes:** 2006 was one of the wettest seasons in recorded history on Spring Mountain, reaching 100 inches in some areas. The cold wet winter delayed bud break to mid/late April and although the fairly warm spring conditions provided some catch up, bloom and veraison were also delayed resulting in a later than normal harvest. The summer conditions were similar to 2005 with average temperatures in June and warmer than normal conditions in July. August and September were idyllic and maturation proceeded smoothly through those months setting up perfect harvest conditions in October and a bit into November.

**Vineyard Notes:** The Wurtele Vineyard (pronounced wer-tul), planted in the early 1990's, is comprised of 35 acres planted to 100% clone 7 cabernet sauvignon, ranging in elevations from 450 feet to nearly 1,000 feet with 360 degrees of sun exposure and rocky, well-drained soils consisting primarily of volcanic and sedimentary.

**Winemaking Notes:** The 2006 Wurtele Vineyard Cabernet Sauvignon is made from two distinct and designated blocks (I & J) on the top of the Wurtele Vineyard. The grapes were harvested in mid to late-October. The clusters were hand sorted followed by additional sorting of the must. Fermentation and extended maceration occurred over a 32-day period. Free run was kept separate from press juice and put into French oak barrels, 45% new and 55% once used. The wine was aged for 22 months and bottled unfiltered and unfiltered.

**Tasting Notes:** This wine hums with bittersweet cocoa, rich dark chocolate and chocolate-covered blueberries. Deep, ripened black fruits, brambly blackberries, cherry almond and crème de cassis fold together to complete the nose. Subdued, but present tobacco-box spice and sweet oak coats the whole mouth, while polished tannins form the even, consistent finish that makes this one of our most concentrated Wurtele Cabernet Sauvignons to date. Estimated maturity: 2016-2021 *Release Date: October 1, 2009*

**Suggested Retail Price:** \$60.00 750ml **Total Production:** 1,600 6-pack cases

**Winemaker:** Sam Baxter



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