



2006 PROPRIETARY RED WINE NAPA VALLEY

HARVESTED		September 28 - October 28, 2006
VINEYARDS		Pahlmeyer Waters Ranch, Stagecoach & Rancho Chimiles
BOTTLED		April 7, 2008
COMPOSITION		81% Cabernet Sauvignon, 10% Merlot, 6% Cabernet Franc, 2% Petit Verdot, 1% Malbec
ALCOHOL		15.2%
WINEMAKER		Erin Green

WINEMAKING NOTES

The grape clusters were sorted by hand, and once de-stemmed, the berries were hand-sorted again on the way to the tank. This was followed by a four to five day cold soak, depending on flavor extraction. The fruit was then allowed to ferment with 100% native wild yeast in small open-top fermentors for two weeks. Near the end of fermentation, the must was gently pressed and the wine was moved to barrels where it finished its primary and secondary fermentations. Ageing continued in 80% new French oak, a combination of Taransaud and St. Martin barrels, for close to 18 months. The wine was bottled unfinned and unfiltered

TASTING NOTES

“The 2006 Red has a dense purple color with extracted, toasty aromas of blackberry reduction, black currant and bittersweet cocoa. It is firm and beautiful on the palate with fruit flavors, firm tannins and phenolic balance for longevity. This concentrated wine leaves a long, lingering finish.” – Erin Green, Winemaker

REVIEWS

Robert Parker, Wine Advocate #180, December 2008:

“Most of the fruit comes from the Stagecoach Vineyard and the Waters Ranch. Sweet, smoky, meaty aromas interwoven with melted asphalt, camphor, blackberry, cassis, and charcoal scents emerge from the complex aromatics. In the mouth the wine is full-bodied, displaying sweet tannin, a concentrated mouthfeel, and a long, heady finish with substantial fruit, glycerin, and extract. It should drink beautifully for 20+ years.” **95 points**

Stephen Tanzer, International Wine Cellar, May/June 2009:

“Good medium ruby. Musky aromas of black raspberry, mocha and smoke. Ripe, lush, seamless and deep; broad for the vintage, with plenty of mid-palate stuffing to support its tannins. This, too, is still youthfully unevolved and will need longer to express its inherent sweetness. Like the 2006 merlot, this merited a score at the high end of my original projected range.” **93 points**