

**2006 CABERNET SAUVIGNON  
LAKE COUNTY**

**Winemaker Tasting Notes**

This wine shows beautifully now with an expressive nose of raspberry, plum, and dark cherry with a rich mid palette. The lengthy finish features its sweet tannins encased in spicy oak.

**Vineyard**

This wine was produced from grapes grown in Six Sigma Vineyards. The grapes were handpicked in early October through early November 2006 and gently carried to the winery in custom-made 40 lb picking bins.

**Winemaking**

The grapes were destemmed and hand-sorted on state-of-the-art sorting tables. The berries were gently crushed prior to cold-soaking for five days at 37°F. The must fermented in temperature-controlled five-ton fermenters for 15 days with pump-overs twice a day. Following the alcoholic fermentation and a 3-week extended maceration, the wine aged in 100% new French oak barrels for 18 months. Malolactic fermentation took place in the barrels. The wine was neither fined nor filtered prior to bottling.

**Wine and Food Pairing**

A classic pairing with lamb, duck and beef as well as grilled vegetables and aged cheeses. A distinctly fun pairing with chocolate mousse.

**Technical notes**

Release Date:	November 2009
Blend:	100% Cabernet Sauvignon
Appellation:	100% Lake County
Ageing:	18 months in new French oak
Alcohol:	13.8%
TA (g/100ml):	0.61
pH:	3.85
Production:	626 cases