



## Truchard Vineyards

# 2006 Cabernet Sauvignon

- Vintage:** After record winter rains, a dry spring allowed for good berry set and an average crop. Normal summer conditions slowly brought the fruit to maturity. The 2006 vintage produced fruity wines with bright aromas, intense flavors, and great structure.
- Vineyard:** The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 380 acres of hills and valleys which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides ideal conditions for wine-growing. Cabernet Sauvignon is planted in several different sites - on steep, southwestern facing hillsides. The vines range from 10 - 32 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Franc and Petit Verdot are blended in to provide additional softness, structure, and complexity.
- Harvest:** Oct. 20 – Nov. 1 • 24.5 °Brix • 3.57 pH • 6.5 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Fermentations were pumped-over twice daily, with the temperature peaking at 88° F. Maceration time varied from 14 to 30 days depending on vineyard block. The wine was aged for 20 months in French oak barrels (45% new). Rackings occurred every 4 months until bottling in August of 2008. The final blend is 88% Cabernet Sauvignon, 11% Cabernet Franc, and 1% Petit Verdot. This wine is drinkable upon release, but has the ability to age for the next 10 - 15 years.
- Wine Analysis:** 14.2% alcohol • 3.64 pH • 5.9 g/l TA
- Tasting Notes:** A complex nose of ripe plum, cherry, and cassis; with a hint of cedar and vanilla. The mouth is filled with flavors of black cherry, berry jam, and red currant. Firm, but fine-grained tannins fill the palate and provide a lengthy finish of spice and red fruit.
- Release Date:** November 1, 2009  
**Cases Produced:** 3609 cases  
**Bottle Price** \$35.00