

Surh Luchtel

Premium Handcrafted Wines

2006 Mosaïque, Red Wine, Napa Valley

Final Composition:	39% Cabernet Sauvignon, 39% Merlot, 22% Cabernet Franc
Vineyard Location:	Napa Valley
Harvest Date:	10/12/2006 through 10/30/2006
Finished Wine:	Alcohol:14.2% Ph:3.75 Total Acidity: .57g/100ml
Barrel Type:	30% New French Oak 70% 1 and 2 Year Old French Oak
Barrel Time:	19 months
Bottling Date:	June, 2008
Case Production:	750 cases
Filtration:	None
Fining:	None
Release Date:	November, 2008

Winemaking

Each lot was cold soaked for 2 to 4 days and then fermented separately in open top stainless steel tanks and bins for 7 to 10 days with the maximum temperature of 86-88 degrees. The Cabernet Sauvignon lots were put through extended maceration for another 3 weeks. The lots were pressed into barrels where malolactic fermentation took place and monitored separately. They were racked 5 times before being blended and bottled in June of 2008.

Tasting Notes

As usual this elegant Bordeaux blend of Merlot, Cabernet Sauvignon and Cabernet Franc was created with earlier accessibility in mind with its motto: more fruit, less tannin. The '06 Mosaïque's charming, fruit-forward aromas are apparent right out of the bottle, with ripe cherry, plum, cassis and blackberry fruit. Aeration would help loosen its youthful grip and further complexity will come with bottle age.