

Surh Luchtel

Premium Handcrafted Wines

2006 Cabernet Sauvignon, Napa Valley

Vineyard Location	Howell Mountain (53%), Calistoga (47%)
Harvest Date	10/20/2006 to 10/31/2006
Final Composition	100% Cabernet Sauvignon
Finished Wine	Alcohol: 14.2% Ph: 3.7 Total Acidity: .61g/100ml
Barrel Type	75% New French Oak, 25% once used French Oak
Barrel Time	19 months
Bottling Date	June, 2008
Case Production	600 cases
Release Date	April, 2010

Vineyard

The main source of fruit for this Cabernet Sauvignon is from a vineyard at 1700 feet location inside the Los Posada Forest in Angwin. The second source is from a valley floor vineyard located east of Silverado Trail in Calistoga. The tannic mountain fruit representing its backbone complements the rich fruit from valley floor.

Winemaking

Each lot was hand sorted, destemmed with the high whole berry content. They were cold soaked for 3-4 days before being fermented for 11-14 days with the maximum temperature of 88 degrees and then put through extended maceration for another two to three weeks. The malolactic fermentation took place in the barrel. The wines were racked 4 times before being blended and bottled in June of 2008

Tasting Notes

From another long, cool growing season other than the month of July, most of fruit was picked late in the season with very little dehydration. The wine shows unusual suppleness and balance in addition to the normal power and complexity common in our Cabernets. The tannins are ripe and the fruit forward, so that the wine shows well with relatively a short amount of decanting. In addition to cedar, kirsch, and black fruit aromas, the mountain fruit component has given the wine a degree of sturdiness. Within this supple framework, the Calistoga portion of cabernet lends an abundance of juicy, intricate fruit flavors, including cassis, black cherries, plums, and blackberries. Carried through the finish by its balancing acidity, it shows intriguing secondary flavors of chocolate, orange peel, and grilled meat. Reminiscent of our 2002 vintage, while it is forward now, we suspect that with botte age it will gain in weight and flavor.