

Surh Luchtel

Premium Handcrafted Wines

2006 Sacrashe Vineyard Cabernet Sauvignon, Napa Valley

Vineyard Location	Napa Valley
Harvest Date	10/30/2006
Final Composition	100% Cabernet Sauvignon
Finished Wine	Alcohol: 13.9% Ph: 3.75 Total Acidity: .60g/100ml
Barrel Type	80% New French Oak, 20% used French Oak
Barrel Time	19 months
Bottling Date	June, 2008
Case Production	230 cases
Filtration	None
Fining	Selective Barrels
Release Date	November, 2009

Vineyard

At elevation of 750 feet above Silverado Trail due east of Rutherford, this picturesque vineyard is known for its thick skinned, dark, intense fruit. The yields are always low and the fruit so distinct, the special care it receives is reflected in the bottle.

Winemaking

The fruit was hand sorted, destemmed with the high whole berry content. It was cold soaked for 4 days before being inoculated and fermented for 14 days with the maximum temperature of 88 degrees and then put through extended maceration for another three weeks. The malolactic fermentation took place in the barrel. It was racked 5 times before being bottled in June of 2008.

Tasting Notes

Sweet aromas of cassis, ripe cherry and tobacco lie beneath the toasty oak and vanilla on the nose. Its viscosity and density that can only come from low yields shows flavors of intense complexity at a young age. The synergistic elements of sweet oak, cedar, ripe black cherry are wrapped by velvety oak that lead to a long, integrated finish. With aeration of an hour or two, the layers of flavors reveal themselves but who has time for patience when it is showing so well now?