



## 2006 Cabernet Sauvignon

- **Appellation: Yountville (Napa Valley), CA**
- **Barrel Age: 20 months new French oak**
- **Blend 91% Cabernet Sauvignon, 8 % Merlot, 1% Cabernet Franc**
- **Alcohol: 13.7 %**
- **PH: 3.75**
- **Release: February 2009**
- **Production: 650 Cases**

## The Estate

We were fortunate to have been able to purchase the historic Beringer State Lane Vineyard property in May of 2000. This land was first leased by Beringer in 1972, becoming the cornerstone for the Beringer Estates Private Reserve Cabernet Sauvignon program for over 20 years. Recognizing the potential of the site, in 1979 Beringer also began bottling the State Lane Cabernet Sauvignon as a single vineyard designated wine.

## The Story and the Team

In 2001, we replanted State Lane Vineyard to Cabernet Sauvignon, Merlot and Cabernet Franc, in a tightly spaced 3 ft. by 5-1/2 ft. rows with 2,640 vines/acre. A new state of the art wine making facility was completed in September 2005. The vineyard is farmed by Pina Vineyard Management Company, renowned vineyard managers for several of Napa Valley premium wines. Our consulting winemakers are **Denis Malbec**, from Chateau Latour, Pauillac; the First Growth winery in Bordeaux, France and **Rob Lawson**, the winemaker at Napa Wine Company for the past 16 years, where most of Napa Valley's super premium wines were originally crafted and are still produced.

## 2006 Vintage

The 2006 growing season began with a relatively warm February followed by one of the wettest March's on record. From February 26<sup>th</sup> to April 17<sup>th</sup> there was measurable rain on all but six days. The rains helped to create an abundance of moisture in the soil, which led to a vigorous and healthy cover crop. This resulted in a delayed trend for bud-break and bloom cycles slightly behind previous seasons. Our Estate vineyard experienced a mild growing season until the final week of July, when temperatures reached 117 degrees on July 23<sup>rd</sup> with a very low relative humidity. The extreme temperatures caused some severe leaf and fruit burn in the merlot, causing us to be very selective with cluster selection. August thru October the weather pattern remained moderate with mild temperatures, giving us the ability for controlled maturation and hang time. Harvest was delayed by two weeks, allowing for complete physiological maturation and ripeness. This ended up to be one of the longest seasons in recent memory. Last Cabernet Sauvignon harvest date was November 06, 2006 without a drop of rain.

We employed draconian yield reduction in order to ensure the absolute optimal physiological maturity. Sorting was done first by bunches to remove irregularly ripened fruit and any leaf material and then put through a de-stemmer. The individual berries were then given an additional hand sort to remove any remaining stem material from the berries prior to being transferred and vinified in small stainless steel fermenters. The wine was initially cold soaked; followed by alcoholic fermentation with daily pump-overs. The barrels were topped every 2 weeks, hand raked once every three months and aged in 90% new French oak and 10% new Hungarian oak until May 2008 when the wine was bottled.