2006 Estate Élu
Napa Valley Red Wine

Winemaker’s Notes:
Aromas of plum and black cherry permeate this inky, garnet hued Bordeaux blend. Flavors of smooth vanilla and hints of tobacco are present on the long, full finish. This wine is seamless from the beginning to the last sip; it will age beautifully and develop its flavors in the bottle.

Growing Season:
The year 2006 appears to show great promise in the grape growing world. It started as an average year with moderate rainfall and mild temperatures throughout the winter months. In March, we saw the sudden onset of spring leading to temperatures well into the 80’s for over a week. This rapid heat spike caused vines to suddenly awake from their winter dormancy and grow rapidly. As temperatures soon fell back to normal the vines began growing at a more normal pace with more regular summer weather.

The grapes for this wine were harvested at night and in the cool early morning hours of September and October to maintain the delicate fruit flavors. Upon arrival at the winery, the grapes were crushed and pressed into chilled tanks for settling. The clean juice was racked and fermentation was initiated in temperature-controlled storage. A long, cool fermentation allowed for excellent flavor retention. After final blending, the wine was stabilized and prepared for bottling.

Winemaking:
This wine was aged in 64% French oak and 36% American oak barrels (32% New oak).

Appellation: Napa Valley

Blend: 86% Cabernet Sauvignon
  7% Petit Verdot
  7% Merlot

pH: 3.74
Total Acidity: 5.9 g/L
Residual Sugar: <0.02%
Wine Alcohol: 14.3%