

C A L I 3 5 1



2006 CALI 351 Napa Valley Cabernet Sauvignon

Vinification Notes:

Our vineyards are organically farmed and are located in Calistoga along the Silverado trail. We harvested each of our Estate vineyard blocks to small half-ton bins and fermented in small tanks and one-ton open top bins. After a three to five day cold soak, the grapes were inoculated and pumped over or punched down three times daily until near dryness, at which time they were punched down one to two times per day. At dryness, the wine was drained and pressed off the skins. We use a basket press to gently process the fermented grapes. The small lots were then aged separately for 21 months in barrels and blended four months before bottling.

Tasting Notes:

Rich in fruit and sweetly smoked oak, and the tannins are classic Napa Valley, softly complex, and ripe. This wine has delicious flavors of blackberries, cherries, currants, licorice, mocha, and dried herbs. The palate is rich and forward with a lush, broad density that carries to a firm and spicy finish of dark plums and roasted hazelnuts.

Harvest Date(s): October 21th - November 1, 2006

Harvest Chemistry

Avg Brix: 25.6

pH: 3.65

TA (g/L): 6.5

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Technical Wine Notes:

Blend: Cabernet Sauvignon: 84% Cabernet Franc: 16%

New Oak: 80% Alc %: 14.7%

pH: 3.72 TA: 6.1 g/L RS: 1.1 g/L

9L Cases Produced: 969
