



CHALK HILL

ESTATE BOTTLED

2006 CABERNET SAUVIGNON

THE 2006 VINTAGE WAS LONG AND MILD with a late harvest in our Estate Cabernet Sauvignon vineyards. An episode of warm weather at the end of October resulted in riped clusters with great complexity due to the extended time on the vine. The yield from our steep, rocky soils was low and flavors were concentrated. During fermentation we focus on building subtle structure in all of our red Bordeaux varieties while highlighting each vineyard's fruit character. The 2006 Cabernet Sauvignon shows a great balance between fruit and structure. The wine's multi-layered flavors represent both the sweet and the savory—cassis, dried Bing cherry and huckleberry alongside grilled herbs, smoked meats and a touch of eucalyptus. The front and mid-palate are fruit-driven and lush, leading toward a more structured, textural finish, indicative of the age-worthiness of this Cabernet. ~

HARVEST INFORMATION

Harvest Dates OCTOBER 25 – NOVEMBER 7, 2006

Average yield 1.7 T./A. *Average Brix* 26.8°

FERMENTATION / BARREL INFORMATION

COMBINATION OF NATIVE AND CULTURED YEAST FERMENTATIONS
MALOLACTIC FERMENTATION WITH WEEKLY BÂTONNAGE

Cooperage 59.5% NEW FRENCH OAK

Barrel Age 18 MONTHS

WINE INFORMATION

Blend 76% CABERNET SAUVIGNON; 12% MERLOT; 7.5% MALBEC
3% CARMÉNÈRE 1.5% PETIT VERDOT

Bottling Date UNFINED, UNFILTERED JULY 14 – 15, 2008

pH 3.89 *T.A.* 5.2 G/L *Alcohol* 15%

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CHALK HILL ESTATE VINEYARDS & WINERY

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