



WEIBEL FAMILY 2006 CABERNET SAUVIGNON

Alexander Valley, Sonoma County

HARVEST

A slow spring kicked off the 2006 growing season with late season rains slightly delaying bud break. Summer came quickly with warm, seasonal temperatures during the height of fruit development. Pushed by the heat of Alexander Valley, and tempered by the coastal influence, the grapes ripened with exceptional flavors. 2006 was noted to have low yields in Alexander Valley of Sonoma County due to the climatic influences in early spring, which promote a concentration of the fruit flavors.

TASTING NOTES

For this wine we chose a cabernet sauvignon vineyard located in Alexander Valley and farmed by Todd Brothers, which were planted 35 years ago. This vineyard is a hillside estate, which has a volcanic, red soil that promotes concentrated flavors on the moderately low yielding vines. The 2006 Cabernet Sauvignon has well developed tannins and possesses full-bodied, fruit-forward flavors. It has a deep red color, spicy, intense black currant, vanilla aromas, a burst of blackberries and ripe plum flavors, and then finishes with hints of violet, cedar, and black tea.

The Weibel Family 2006 Cabernet Sauvignon pairs well with baked brie, grilled porterhouse steaks with garlic mashed potatoes, or flourless chocolate cake with nutmeg vanilla crème.

TECHNICAL DATA

Alc. By Vol:	14.9%
Residual Sugar:	0.04 g/L
pH:	3.56
Total Acidity:	6.11 g/L

