

Cabernet Sauvignon



Vintage: 2006

Size of Lot: 862 cases

Components: 75% Cabernet Sauvignon, 7% Cabernet Franc from the Miller Estate Vineyard, 13% Merlot from the Waltz Vineyard, 5% Petite Verdot from Flowing Springs Vineyard.

Date Picked, Processed: October 6 - October 21, 2006

Characteristics of Vintage: 2006 had a split personality. On one hand the extremely dry spring caused very small berries and chlorosis in vine leaves. On the other hand, mid-season inundated us with ten days of rain that saturated the ground 100%. During the early harvest, except in a couple of Chardonnay and Pinot Noir vineyards, flavors were diluted and picking was a long slow process. So we decided to wait it out. Until the ground was dry, berries tasted lush and ripe, and seeds went from green to brown. We were paid off by an outstanding end-of-the-season comeback that delivered Merlot, Cabernet Franc, Chambourcin and Cabernet Sauvignon we thought we might have to die for.

Fermentation Temperature: 85° F peak, 68° F finish

Residual Sugar: 0.1%

Total Acidity: 0.61

Alcohol: 13.9%

pH: 3.78

Finishing: 12 months in French Oak barrels, 100% malolactic fermentation

Winemaker Notes: *Medium body tightly wound around a firm core of cola, dark raspberry, almost un-noticeable acidity and a long warm finish of fine tannins. Great aging potential over the next 5 or 10 years.*

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