

MONTEVINA WINERY

CABERNET SAUVIGNON

2006



WINE INFORMATION

Alcohol: 13.6%

T.A.: .58g/100ml

pH: 3.60

Cases: 20,000

Release Date: September 2008



VINEYARD & VARIETAL INFORMATION

Our 2006 Cabernet was sourced from a variety of vineyards known for producing consistently premier quality grapes. The warmer weather vineyards give this wine its fruit-forward characteristics, while the cooler vineyards balance the acidity levels. The different varietal expressions produced in each vineyard allow us to create a balanced and inviting Cabernet Sauvignon.



WINEMAKING

The wine was fermented for a week at 85 degrees Fahrenheit and after settling and racking, was introduced to French and American oak influences. The result is a smooth, easy drinking style of Cabernet designed to be enjoyable upon release.



TASTING NOTES

Our 2006 Cabernet is a big, bold Cab with notes of black cherry and jammy preserves aromas. A deep, rich wine, our 2006 Cabernet is dense with complex toasty, vanilla and spicy oak tones. The medium-plus body combines with juicy ripe fruit and flavor-enhancing acidity to create our quality California Cabernet Sauvignon.



MONTEVINA