

# elements

by ARTESA

## 2006 CABERNET SAUVIGNON

NAPA COUNTY 62% | SONOMA COUNTY 38%

### VINTAGE

The year began with heavy winter rains, and a late cool and wet spring, lasting until mid-June, caused a slow start to the growing season. To ensure the grapes ripened fully during the shorter than normal season, crops were thinned and leaves removed from around the fruit zone to increase exposure to the sun. Leaf removal also increased air circulation around the clusters, keeping the fruit healthy and free of rot, even after an early October rain. An additional week of ripening intensified fruit flavors.

### VINEYARDS

Grapes were harvested from 15 cooler sites within Napa and Sonoma counties. Mild temperatures created conditions for slow, even growth, which produced fuller flavors and better tannin structure. Leaf removal on the sides of the vines receiving morning sun allowed the fruit to ripen fully. Careful irrigation management fostered a healthy canopy that protected the fruit during summer heat spells. Grapes were handpicked at peak ripeness.

### WINEMAKING

The berries were gently de-stemmed and just barely split open. Fermentation occurred in temperature controlled stainless steel tanks. Full extraction of berry flavors was accomplished through a combination of punching down the cap, gentle pumpover irrigation and delestage. For approximately 15 days post primary fermentation, the wine soaked on skins to produce a fuller mouthfeel and elegant structure. The wine was then pressed directly to barrel and underwent malolactic fermentation. It aged in French oak for 24 months and was racked several times to incorporate air into the evolving wine. This Cabernet Sauvignon is a true Bordeaux style blend. Merlot tames the wine and softens the tannins, while Malbec enhances structure. Cabernet Franc and Petit Verdot increase aromatic complexity and depth of flavor.

### TASTING NOTES

Deep garnet in color, its seductive aromas of cassis and red currant mingle with a delicate fragrance of thyme, milk chocolate, and caramel. Its concentrated red berry flavor develops on the palate and lingers with natural acidity. Supple mature tannins provide velvety texture and structure. This well balanced Cabernet Sauvignon will continue to develop for several years, yet is ready to enjoy now.



**Release Date:** February 1, 2010

**Varietal Information:** 86% Cabernet Sauvignon, 7% Merlot, 4% Cabernet Franc, 2% Petite Verdot, 1% Malbec

**Appellation:** 62% Napa County & 38% Sonoma County

#### Harvest Information

**Date:** October 2006

**Brix:** 25.2

**Length of fermentation:** 12 days

#### Technical Data

**Alc:** 14.4%

**RS:** 0.05%

**Production:** 8,000 cases

**Cooperage:** 100% French Oak

**Age:** 24 months

**Ratio:** 25% new oak

Please enjoy our wines responsibly. © 2010 Artesa Winery, Napa, CA

1345 Henry Road, Napa, CA 94559 | tel 707.224.1668 | fax 707.224.1672 | [www.artesawinery.com](http://www.artesawinery.com)