



Wine Spots

2006 Napa Valley Cabernet Sauvignon

OVERVIEW

- Sourced from acclaimed Rutherford and Oakville vineyards in Napa Valley
- Aged in French oak barrels for 12 months, offering balanced, silky tannins.

VINEYARDS & VINTAGE

The fruit for the 2006 Wine Spots Cabernet Sauvignon was sourced sub-regions of Napa Valley, including the acclaimed Rutherford and Oakville appellations.

2006 was an excellent vintage in Napa Valley, albeit a difficult one. A cool, wet spring caused a delay in budbreak and put the vineyards a month behind schedule. While May and June offered mild temperatures, a heat spike in June threatened the grapes. Summer gave way to a very cold harvest, which caused complications in the vineyards. However, all of these led to very selective harvesting of the fruit and wonderful concentration of fruit flavors and fine-grained tannins.

FERMENTATION AND MATURATION

Harvest occurred at the beginning of September through mid-October, allowing the grapes to develop deep fruit intensity. The grapes were stainless steel fermented and received extended skin contact before being transferred to barrels. The wine was aged in small French oak barrels and underwent malolactic fermentation and then racked prior to bottling.

TASTING NOTES

The 2006 Napa Valley Cabernet Sauvignon is a blend of grapes sourced from acclaimed sub-regions including Rutherford and Oakville. The wine is supple and elegant, offering a rich array of cherry, currant, blackberry, cedar and chocolate notes. Aged in French oak to bring out balanced, silky tannins.

TECHNICAL FACTS

Region: 100% Napa Valley

Varietal: 100% Cabernet Sauvignon

Alcohol: 13.5%

WINE SPOTS

Wine Spots offers an exploration into the finest wine regions around the world. Working with some of the best vineyards and top winemakers, our boutique collection of wines captures the distinctive qualities and terroir that make the regions unique. Discover your favorite spot.