

STAGLIN

FAMILY VINEYARD

2006 ESTATE CABERNET SAUVIGNON

Rutherford, Napa Valley

<i>Release Date</i>	October 1, 2009
<i>Harvest Dates</i>	September 27—October 31, 2006
<i>Barrel Aging</i>	22 Months
<i>Oak</i>	100% French, 90% new, 10% used
<i>Blend</i>	85% Cabernet Sauvignon, 8% Merlot, 4% Cabernet Franc, 3% Petit Verdot
<i>Alcohol</i>	14.9%

Winemaker Tasting Notes

The 2006 growing season was defined by a very wet winter rain season, a late budbreak, and despite the one colossal heat wave in mid-July, generally moderate temperatures throughout. These conditions provided ample hang time that allowed for even ripening, intense flavors and rich tannins that developed prior to and in conjunction with sugar accumulation resulting in wines of excellent extraction and exquisite balance.

The wine opens with an abundant nose of candied cherries and ripe plums complex with notes of cedar and pencil shavings, a whiff of black olives and just the faintest hint of jasmine floating above. A lavish attack on the palate is lead by ripe Satsuma plums and marion berries in an ebullient bath of Maraschino liqueur followed by an uninhibited mid-palate of blackcurrants deepened by notes of leather, loam and rich chocolates that oscillate between milk and dark, girded along the way and through the exit into a lengthy finish by plentiful and luxurious tannins. Much like the 2006 Salus Cabernet Sauvignon, this wine is drinking delightfully well now but the ample structure should allow it to continue to develop for many decades to come.

