

## 2006 CABERNET SAUVIGNON

### GROWING SEASON

- ▶ The 2006 growing season was marked by weather extremes, with near record rainfall in the Columbia Valley during the early spring and record high temperatures in the early and mid-summer.
- ▶ Although a challenging season weather-wise, exceptional sites including the warmer parts of the Horse Heaven Hills and Wahluke Slope saw early ripening and bold tannins from the high temperatures.
- ▶ In the cooler growing areas, later ripening prompted good acidity and flavor in white varieties, as well as good color, pronounced fruit flavors and less aggressive tannins in reds.

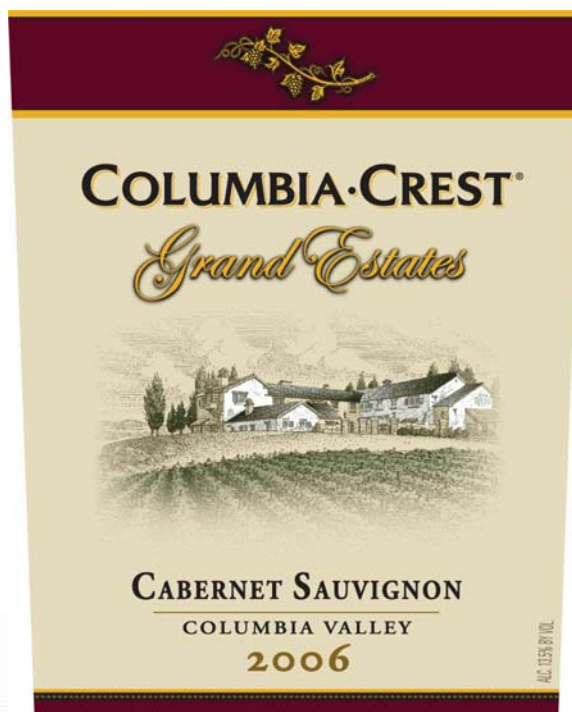
### VINEYARDS

- ▶ Grand Estates Cabernet Sauvignon was harvested from vineyards located predominantly on the Horse Heaven Hills (which contributes texture and body) and the Wahluke Slope (for aromatics and complexity.)
- ▶ Columbia Valley vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- ▶ Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigated.
- ▶ The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- ▶ Vines are planted north to south on south and southeast-facing slopes.

### VINIFICATION

- ▶ Grapes were crushed with 25% whole berries remaining.
- ▶ Fermentation lasted 7-10 days on skins to extract optimum fruit and textural components.
- ▶ Blending occurred immediately after fermentation.
- ▶ Malolactic fermentation occurred in a combination of stainless steel tanks and oak barrels.
- ▶ The wine barrel-aged in 1/3 new oak for 16 months.

- VINEYARDS** ▶ COLUMBIA VALLEY
- HARVEST DATE** ▶ OCTOBER 9, 2006
- FERMENTATION** ▶ 7-14 DAYS ON SKINS, CSM, PREMIER CUVÉE, PASTEUR RED, CSM YEASTS
- ALCOHOL** ▶ 13.5%
- TOTAL ACIDITY** ▶ 0.57 g/100ML
- PH** ▶ 3.70
- BLEND** ▶ 80% CABERNET SAUVIGNON, 5% CABERNET FRANC, 11% MERLOT, 4% SYRAH



### TASTING NOTES

*"Intense cherry, cassis and slight spice aromas lead to fruit-forward flavors of chocolate berry on the palate. This supple wine trails into a long finish that offers silky tannins and a slightly spiced cocoa finish."*

*Ray Einberger*

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER