

TWO | VINES

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 generous fruit intensity from the high temperatures.
- In the cooler growing areas, later ripening prompted good acidity and flavor.

VINEYARDS

- 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 irrigation.
- 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 destemmed, crushed, and inoculated to begin fermentation.
- Twice-daily pumpovers were performed during fermentation to extract color and flavors.
- This lightly oaked wine aged up to 12 months in the barrel, depending on the lot.

TASTING NOTES

"This fruit-forward, minimally oaked Cabernet Sauvignon offers aromas and flavors of slight blueberry and cherry throughout the palate. The balance of fruit and soft oak provides a lingering finish with hints of coca."

Ray Einberger

Ray Einberger, Winemaker

VINEYARDS

Washington State

HARVEST DATE

October 26, 2006

FERMENTATION

6-10 days on skins

ALCOHOL

13.4%

TOTAL ACIDITY

0.54

PH

3.68

