



MADROÑA

2006 Cabernet Sauvignon - Madroña Vineyards

Single Vineyard Designate Program

As I taste through the barrels in preparation of making final blends, I invariably come across a barrel that is positively special. The characters may be intense or subtle, unusually fruity or complex, but the single barrel screams be bottled separately to retain the unique aspects that show the exquisite nature of our diverse vineyards. Single-vineyard lots are traditionally bottled unfiltered and unfiltered. These wines exhibit a purity and a sense of place seldom seen in California wine

The Cabernet Sauvignon from Madroña Vineyards

Planted in 1973, this 6-acre vineyard of Cabernet Sauvignon is positively unique. The vineyard drapes across a slight crown in the terrain, gently sloping both east and west. This diversity in the exposures as well as the 3,000-foot elevation produces grapes with incredible complexity and classic mountain Cabernet characters. Low yields of 2-3 tons per acre due to the age of the vines combined with particular attention paid to leaf-thinning and balance gives us wines with depth, density and amazing color. And for the purists, this Cabernet Sauvignon is all own-rooted.

The 2006 Vintage

This wine is for true Cab lovers. Blended from two of my favorite French oak barrels (one Alliers and the other Tronçais), both coopered by Remond, the aromas positively leap out of the glass. Deep, dark cherry, intense berry and clove spice dance merrily amongst hints of ripe blueberry. Yet always lingering in the background are the subtle notes of green olive herbaceousness, letting you know that this is truly Cabernet Sauvignon.

The palate is rich, yet wonderfully elegant, with an enveloping soft texture spiced with youthful tannins. The fruit seamlessly melds from the nose into black currants and wild boysenberry. Layer upon layer of cherry, cassis and more boysenberry tantalize the senses, finishing with a kiss of French oak vanilla. Unfiltered and unfiltered, this special small lot production of two barrels is a wine to, simply put, experience!

Suggested Food Pairings

Enjoy this incredible Cabernet with great cuts of red meat, simply seasoned (no sauces!), or a phenomenal beef stew. And then let the wine take charge!

Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Cabernet Sauvignon

Aging: 18 months in new French oak

Bottled: April 10, 2008

Alcohol: 14.4%

pH: 3.70

TA: 0.54g/100ml

Residual Sugar: 0.03% by vol.

Production: 48 cases

Suggested Retail Price: \$48.00