2006 CABERNET SAUVIGNON – HUERHUERO

The fruit for our 2006 Cabernet Sauvignon was selected from our Huerhuero Vineyard, which is planted on the premium clones 6, 15 and 337. All the fruit was handpicked at night in small lots to ensure perfect quality and ripeness. It was then destemmed and gently crushed into temperature controlled stainless steel tanks. To preserve varietal character, 45% of the lot was left as whole berries, with pumpovers taking place regularly to enhance color and tannin extraction from the skins. After pressing, the wine was racked into barrels to complete malolactic fermentation and aging.

TASTING NOTES

Color: Deep, dark cherry red
Aroma: Flavors of sweet oak, intense dark fruit with notes of blueberry and undertones of tobacco
Taste: A full-bodied, supple Cabernet Sauvignon with intense fruit and ripe tannins; balanced with a long finish

RECOMMENDATIONS

Serve at: 62° – 65° F
Enjoy now through 2016
Store in dark dry place at 55˚ – 65˚ F
Pairing suggestions: Flank steak, braised beef, hearty dishes or a pasta dish with mushrooms and caramelized onions

TECHNICAL NOTES

Harvest date Brix Vineyard Blend
09.21 06 – 10.09.06 25.2 Huerhuero Cabernet Sauvignon 76%
10.02.06 – 10.26.06 26.2 Huerhuero Petit Verdot 24%

Aging: 18 months in 40% new French and American oak
Bottling date: 06.18.08
Release Date: 04.01.09
Cases produced: 4269
Alcohol: 14.5%
pH: 3.5
Total Acidity: 6.0 g/l

Matthias Gubler, Winemaker

An elegant, well balanced and juicy Cabernet Sauvignon