



2006 Cabernet Sauvignon SMD Wurtele Vineyard

Wurtele Vineyard, California



PRODUCER PROFILE

Winemaker: Sam Baxter
Estate founded: 1996
Region: California, USA



COMPOSITION

Cabernet Sauvignon 100%

VINEYARDS

The 30-acre Wurtele Vineyard planted in 1990 by Raymond family was purchased by Angus and Margaret Wurtele in 1995. The vineyard, which sits at elevations between 600 to 1000 feet, exudes variations of slope, aspect, and soil. Much like a compass rose, the vineyard is comprised of multiple exposure points that span a full 360 degrees around a central knoll. Rocky, well-drained soils consisting primarily of volcanic and sedimentary. Though planted exclusively to clone 7 Cabernet Sauvignon, these exposures yield variety in vine orientation and tannin intensity, all of which lend to the unique characteristics of the wine. Mountain growing sites produce intensely concentrated fruit with deep color and impeccable balance. We certainly find these to be the dominant characteristics of this site, and we savor the results.

WINEMAKING

The 2006 Wurtele Vineyard Cabernet Sauvignon is made from two distinct and designated blocks (I & J) on the top of the Wurtele Vineyard. The grapes were harvested in mid to late-October. The clusters were hand sorted followed by additional sorting of the must. Fermentation and extended maceration occurred over a 32-day period. Free run was kept separate from press juice and put into French oak barrels, 45% new and 55% once used. Aged for 22 months and bottled unfinned and unfiltered.

CASES PRODUCED

1,600 6-pack cases.

TASTING NOTES

This wine hums with bittersweet cocoa, rich dark chocolate and chocolate-covered blueberries. Deep, ripened black fruits, brambly blackberries, cherry almond and crème de cassis fold together to complete the nose. Subdued, but present tobacco-box spice and sweet oak coats the whole mouth, while polished tannins form the even, consistent finish that makes this one of our most concentrated Wurtele Cabernet Sauvignons to date.

FOOD PAIRING

Mature and hard cheese, poultry and beef.

Technical data

Alcohol: 14,9%