



# 2006 Cabernet Sauvignon SMD Yverdon Vineyard

Yverdon Vineyard, SMD, California



## PRODUCER PROFILE

Winemaker: Sam Baxter

Estate founded: 1996

Region: California, USA



## COMPOSITION

Cabernet Sauvignon 100%

## VINEYARDS

Located at the northwestern end of Napa Valley, just south of Diamond Mountain and overlooking St. Helena, Spring Mountain is one of Napa Valley's premier mountain locations. Primarily sedimentary soils; weathered sandstone/shale, loamy and friable in texture. Drainage is high, fertility low. Vineyards are planted on steep, east-facing terraces at elevations between 400 and 2600 feet. Spring Mountain has a long growing season with cooler days and warmer nights than the valley floor. Annual rainfall of 40 to 50 inches (125 cm). The climate and soils results in rich, supple wines that maintain a sense of elegance and balance. Mineral elements and good acidity compliment plush, ripe red and black fruit flavors.

## WINEMAKING

The 2006 Yverdon Cabernet is made from 100% cabernet sauvignon and is the third vintage from our newest estate vineyard. The grapes were harvested in mid-late October with the last pick occurring on October 30th. The clusters were hand sorted followed by additional sorting of the must. Fermentation and extended maceration occurred over a 30-day period. Free run was kept separate from press juice and put into French oak barrels, 45% new and 55% once used. The wine was aged for 22 months and bottled unfiltered and unfiltered.

## CASES PRODUCED

1,874 six-packs.

## TASTING NOTES

Inky dark fruits, vanillin and black walnut mingle with exotic spices and sweet pipe tobacco. Notice how the brightness of this wine complements the full, plush mid-palate and fine, silt-like tannins that lend to the superb mouth-feel and exceptional balance.

## FOOD PAIRING

Port wine braised beef short ribs.

## Technical data

Alcohol: 14,4%