

## 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 <sup>o</sup>	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



*HP. Gubler*

Matthias Gubler, Winemaker

*An elegant, well balanced and juicy Cabernet Sauvignon*