



STONE EDGE FARM

2006 STONE EDGE FARM CABERNET SAUVIGNON

We blend this award-winning Cabernet Sauvignon from a careful selection of the most rich, flavorful, and harmonious fermentation lots from our estate vineyards. This inaugural wine release is 90% Cabernet Sauvignon with small amounts of Merlot. This is a mouth-filling wine with big sweet tannins, complex berry flavors, and a finish that lingers on the palate. Integrating complex aromas of black cherry, black pepper, chocolate, and spice, this vintage's naturally intense flavors are protected by a tannin structure that will further deepen in complexity as the wine softens with age.

The 2006 growing season started out with bud break about two weeks later than normal due to heavy spring rains. Summer temperatures were modest, with a hot spell in July and cool, even temperatures in August. Early September heat was easily tolerated by our deeply rooted vines, initiating a steady ripening and concentration of flavor that culminated in a late October harvest. This extended "hang-time" without rain was crucial in developing the full ripe tannins evident in the wine. Crop yields were about two tons per acre.

Blend: 90% Cabernet Sauvignon, 10% Merlot

Vineyard Source (certified organic):
Stone Edge Vineyard (CCOF)
Mount Pisgah Vineyard (CCOF)

Cooperage: 30 months in 100% new French oak barrels

Release Date: November 15, 2009

Cases Produced: 200

Ageing Potential (recommended):
15 to 30 years

Fermentation: Grapes were harvested from October 22 through October 30 and hand-sorted before and after destemming. Fermentations were in one-ton open top fermenters with punchdowns 2-4 times per day. Fermenters were gently pressed to barrel with a Carlsen basket press.

Alcohol: 14.8%

Awards: 2010 San Francisco International Wine Competition Gold Medal

