



2006 Sobra

Caramel · Black Currant · Dark Cherries · Eucalyptus

Alc. 13.9% By Vol.

Blend

62% Cabernet Sauvignon, 16% Merlot, 15% Malbec, 7% Petit Verdot

Growing Season

The 2006 growing season was fairly typical. We had some above average temperatures that allowed for early ripening of our Merlot and Malbec. Temperatures cooled down giving our Cabernet Sauvignon and Petit Verdot more hang time to develop complexity.

Vineyards

We sourced fruit from Pepper Bridge, Lonesome Spring Ranch, and Phinny Hill Vineyards for our 2006 Sobra.

Vinification

Grapes were handpicked, and sorted before being crushed, so only the finest fruit underwent fermentation. Select lots were pumped over during fermentation for gentle extraction of tannins and full fruit character. Post fermentation, aging was conducted in a combination of new and neutral oak barrels for 19 months. Our Sobra was bottled unfined and unfiltered in order to enhance the wine's structure.

Barrel Composition

13% New French Oak; 13% New Hungarian Oak; 74% Neutral French Oak

Tasting Notes

Mineral notes of wet stone first hit the nose followed by caramel and coffee grounds. Next berry aromas of black currant and dark cherries transform into eucalyptus. On the palate firm tannins evolve into a long smooth finish.

As this wine is unfined and unfiltered, I recommend standing the bottle upright for a few hours before opening, preferably one day prior to opening. Some sediment may form in bottle as it continues to age. Decanting is recommended.

Retail: \$24.00

Cases Produced: 360

Release Date: Fall 2008

