



Reserve Cabernet Sauvignon 2006

Vineyard: This block is located on the original north runway. It was planted in 1989 in well drained soil with a southwest orientation. This planting marked our first commercial vineyard of Cabernet Sauvignon. During the winter of 1989, all of the vines froze and were killed back to the ground. Under the soil, the vines became disoriented and did not know which way to grow. Excavation was conducted around each vine to help them realize which way was up. By the next autumn, the vines were at full stand. Today, this block is very hardy and more resistant to cold temperatures and drought. In 2006, the vines were cropped to 2.5 tons per acre to concentrate fruit flavor. The block was shoot positioned to spread bunches, limit crop size, and enhance a uniform state of maturity throughout the block.

Fermentation: “Back to the basics” was the theme during fermentation. Due to an influx of grapes at Willow Crest (the winery we used for production), the fermentation bins had to be transported from the winery to our farm where they displaced our 3 grape harvesters. This farm storage facility was definitely not state of the art. No running water, no heat, & no drains made for an interesting fermentation to say the least. A few prayers toward the end of fermentation must have done the trick. The fermentors all went dry and none of them were ever stinky.

Maturation/bottling: This wine is comprised of only the best barrels of Cabernet Sauvignon in the winery. Twenty-five barrels started out in the running for the illustrious honor of being a “reserve wine.” However, only seven barrels made the cut. The preference for the reserve was definitely toward French oak. In the end, all of the selected barrels were French Oak (60% new).



VINEYARD REGION	Yakima Valley AVA, Washington
VINTAGE	The weather in 2006 was ideal. We had a mild Spring, which allowed for successful budbreak and flowering. The summer was dry with consistently hot days and cool nights.
VARIETY	100% Cabernet Sauvignon
HARVEST DATE	October 13, 2006
HARVEST METHOD	Handpicked
HARVEST BRIX	24.2 brix
WINE ANALYSIS	13.3% Alcohol 6.6 g/L TA 3.6 pH
OAK	French Oak (60% new)
CASE PRODUCTION	160 Cases
PEAK DRINKING	Now through 2012

Winemaker's notes by:

Marion J. Miller

- COLOR** Concentrated hues of dark red and purple.
- NOSE** Rich aromas of black-currant & boysenberry.
- PALATE** Smooth & full-bodied. Showcases its premium fruit and exceptional balance.
- FOOD** Great match for fillet mignon, grilled lamb, and venison.