



2006 Cabernet Sauvignon

Release Date: 11-01-2007 Alcohol: 13.5%

Residual Sugar: 0.00 Acidity: 0.64, pH 3.72

Tasting Notes: A deep, inky purple color with enticing, juicy aromas of blackberry bramble gone wild. This round, softly-structured wine has concentrated blackberry and summer raspberry flavors is balanced by sweet oak, cocoa, and a hint of spearmint for a rich, intense mouth feel and a lingering finish.

Winemaker's Notes: This year our Washington Cabernet is once again layered with a blend of varietals as well as vineyards. The Cabernet Sauvignon component of the blend is 56% Milbrandt Sundance Vineyard on the Wahluke Slope, 32% from the Goose Ridge Vineyard. Once again we have included some Syrah in the blend, 6% from Goose Ridge Vineyard in the lower Yakima Valley and 6% from Milbrandt's Sundance Vineyard. The individual lots were fermented separately using D254 yeast to emphasize the varietal characteristics and structure of the various lots. After fermentation the wine was put into French oak barrels (30% new) for about 10 months before bottling in October of 2007. 6000 cases made.