

CABERNET SAUVIGNON 2006  
Paso Robles

The 2006 vintage benefited from ideal conditions, combining early season nourishing rains to mid summer heat and a picturesque fall of late ripening warmth. Two of Adelaida's Estate properties (Viking and HMR) form the core of mountain fruit character intertwined with our favorite block of neighboring Halter Ranch. All sites of low yielding, compact fruit clusters are located exclusively on elevated, coastal influenced Westside Paso Robles vineyards. Picking began in late September and continued into the first week of November, gifting us with small ripe berries, perfect phenolics and as always, balancing natural fruit acidity. A complexing addition of 7% Cabernet Franc gave an aromatic lift to the muscular, more structured Cabernet fruit.

Following a three day temperate soak, the destemmed berries were fermented in five ton stainless steel open top vats with indigenous yeast at temperatures controlled from exceeding a maximum of 30°C to preserve delicate aromatic elements. Gentle manual punchdowns, two to three times per day, kept the cap of grape skins and pulp fully immersed in the "must" to maximize color extraction, integration of flavor compounds and ensure long chain velvety tannins. Secondary malolactic conversion took place in barrel and the wine reposed in the same barrels, on its lees, for the full term of 22 months.

Dark crimson color and density of fruit begin the tasting marathon, leading to hints of lingonberries, cedar spice and graphite pencil shavings. High toned perfume, precision of red berry mountain grown fruit and an impression of richly textured ripeness are the hallmarks of this precocious, very successful vintage. Ready for immediate gratification or cellar through 2012.

*Cabernet  
Sauvignon* 2006  
ADELAIDA

PASO ROBLES



**VINEYARD DETAILS:**

AVA: Paso Robles  
Vineyard: Viking Estate Vineyard, Halter Ranch, & HMR Estate Vineyard  
Elevation: 1,500 feet – 1,700 feet

**HARVEST DATES:**

September 22<sup>nd</sup> – November 6<sup>th</sup>, 2006

**VINTAGE DETAILS:**

Varieties: 93% Cabernet Sauvignon,  
7% Cabernet Franc  
Cases: 995 cases produced  
Release Date: March 1, 2009  
CA Suggested Retail: \$32

**TECHNICAL DATA:**

Alcohol: 15.1%  
pH: 3.57  
TA: 6.6 g/L  
Brix: 25.5°  
Yield: 2 tons/acre  
Fermentation: 5 ton open top fermenters; indigenous yeast.

**COOPERAGE:**

Barrel aged 22 months in 100% French oak (33% new).  
Bottled: September 2<sup>nd</sup>, 2008  
Unfined, Unfiltered.