



## 2006 cade Napa Cuvee Cabernet Sauvignon

Production:	2,200 cases
Release Price:	\$60/bottle
Release Date:	September 2008
Varietals:	76% Cabernet Sauvignon <ul style="list-style-type: none"><li>• Howell Mountain, St. Helena and Oakville</li></ul> 23% Merlot <ul style="list-style-type: none"><li>• Carneros, Rutherford and Oak Knoll</li></ul> 1% Petit Verdot <ul style="list-style-type: none"><li>• St. Helena</li></ul>
Alcohol:	15.0% By Vol.
pH:	3.74
t/a:	5.7 g/L

### Appellation/Vineyards

The cade Napa Cuvee Cabernet Sauvignon is a Napa Valley Appellation designated wine. Made from some of Napa's most renowned vineyards located on both the steep hillsides of the Mayacamas and Vaca Mountain Ranges as well as the alluvial fans at the base of both mountain ranges. The vineyards include:

- To Kalon in Oakville
- Dr. Crane in St. Helena
- Las Amigas in Carneros
- Ink Grade on Howell Mountain

### Aging

18 months in 100% French Oak (70% New French Oak). Wine was racked Quarterly

### Cooperage

Sylvain, Seguin Moreau, Taransaud, Saury

Bottled: May 15<sup>th</sup>, 2008

### Our Thoughts

The 2006 cade Napa Cuvee Cabernet Sauvignon is much more approachable on release than the 2005. Aromas of blackberry, currant, anise and vanilla immediately jump from the glass. With aeration secondary aromas of plum, cedar and soy develop. On the palate, flavors of blackberry, boysenberry, black olive and raspberry are framed by polished tannin. The finish is smooth and lush with just a hint of tannin that hints at long life.



**Robert Parker, The Wine Advocate, Closing Date December 2008 Issue #180 (90)**

The 2006 Napa Cuvee is a 2,000- case blend of 75% Cabernet Sauvignon, 24% Merlot, and 1% Petit Verdot (most of it coming from such well established vineyards as Inkgrade, Dr. Crane, Beckstoffer, and To-Kalon). It exhibits sweet tannin, minerality, plenty of blue and black fruits, medium to full body, and good freshness as well as liveliness. This elegant, Bordeaux-styled 2006 can be enjoyed over the next 10-15 years.

**Wine Spectator Insider Vol. 5 No. 17 April 29,2009 (91)**

Rich, vibrant, even powerful grapey currant, blackberry and wild berry fruit is intense, full bodied, concentrated and a bit rustic in its measure of tannins. Ends with chewy fruit and hints of mint and herb. Needs time. Best from 2011 through 2018. – J.L.