



# 29 ESTATE 2006 CABERNET SAUVIGNON

**Harvest Date**

October 21, 2006

**Barrel Age**

18 months, 90% new French oak

**Cooperage**

Taransaud, Demptos, Ermitage

**Bottling Date**

May 13, 2007

**Alcohol**

14.8%

Unusually cool temperatures and record rains during winter and early spring of 2006 delayed bud break slightly but rising temperatures in early May led to rapid shoot growth and allowed the vines to play catch up. After a hot summer, long warm October days allowed for extended hang time and a smooth albeit later harvest with this vineyard being harvested the very last day of October.

The 2006 vintage displays all of the components that have made the cabernet from the Vineyard 29 estate so distinct and extraordinary. Classic elegance is defined by floral aromas of delicate rose petals with hints of minerality from warm crushed stone and creosote. Deep red fruits add lusciousness and lingering depth. On the palate Chambord and Kirsch flavors give weighty mouth feel while creamy chocolate and the faintest hint of chili powder offer exotic complexity.

Our 29 Estate Cabernet fermentation takes place in our Radoux oak tanks providing seamless oak integration and expressing supple, yet sinuous, tannins. When asked how long this wine will cellar, without missing a beat Philippe smiled and stated “forever.”