



2006 CRU CABERNET SAUVIGNON

Harvest Date

September through November 2006

Barrel Age

18 months in French Oak, 50% new

Cooperage

Saury, Taransaud, St. Martin, Ermitage, Demptos, Sylvain

Bottling Date

April 15 to 23, 2008

Alcohol

14.8%

Release Date

Fall 2008

The cabernet sauvignon fruit for our CRU is grown at amazing vineyard sites spanning Napa Valley. These vineyards are carefully identified by our winemaking team for the special characteristics that the fruit will contribute to CRU, culminating in a classic Napa Valley Cabernet Sauvignon. We work with our CRU growers throughout the year, partnering in all aspects of wine growing from pruning, shoot positioning, irrigation, thinning and harvesting, to name a few activities. Once harvested and at Vineyard 29, this stellar fruit follows the same vinification process as all the wines in Vineyard 29's portfolio from meticulous hand sorting to gentle processing in our state of the art, full gravity flow winery.

Gleaming black garnet color holds the brilliant aromas of dark red fruits and black currants. These aromas carry through to the palate and mingle with subtle sweet oak, licorice and dried herbs setting the stage for black raspberry truffles that linger on the finish.

Our 2006 CRU is deeply concentrated and dense while still possessing a lushness that makes it the perfect complement to a beautiful dry-aged steak, rich, bold sauces and aged, firm cheeses. A classically structured cabernet sauvignon, firm but round tannins and balanced acidity will allow this wine to age gracefully for 10 to 15 years.