

CLOS DU VAL

2006 CABERNET SAUVIGNON RESERVE NAPA VALLEY

APPELLATION:	Napa Valley
COMPOSITION:	76% Cabernet Sauvignon 14% Merlot 10% Cabernet Franc
FERMENTATION:	30-40 days with skin contact
AGING:	24 months in French oak barrels, 70% new
ACID:	6.0 g/L pH: 3.66
ALCOHOL:	14.1%
SOIL TYPE:	Gravelly loam
AGE OF VINES:	22 years old
HARVESTED:	October 2006
BOTTLING:	December 2008
PRODUCTION:	500 6-pack cases produced
SUGGESTED RETAIL:	\$120 per bottle
RELEASE DATE:	August 2010

WINEMAKER'S COMMENTS

With fruit from the Stags Leap District and Rutherford, this Reserve Cabernet Sauvignon is dark garnet in color. Aromas are complex, offering notes of black fruit, cassis, toast and spice. In the mouth, the wine is full bodied, intense and layered with flavors of black currant, mocha, herbs and abundant but soft tanins. The finish lingers on and on.

HARVEST

This was another year of unusually high rainfall, with some late rains similar to those we saw in 2005. Spring was relatively cool and bud break occurred a month later than the previous year. Summer temperatures were fairly mild, despite a brief heat spike in May and a more intense one in July. Harvest, which started in mid-September and lasted through the end of October, was marked by perfect weather. The end result is another excellent Clos Du Val vintage of concentrated, flavorful wines.

HISTORY

French born winemaker Bernard Portet and American businessman John Goelet founded Clos Du Val in 1972. After traveling the world for two years in search of wine growing regions of great potential, Portet selected two sites in the Napa Valley—130 acres in the Stags Leap District for growing Bordeaux varietals and 180 acres in the cooler Carneros region to launch Clos Du Val's Pinot Noir and Chardonnay program. Today, winemaker John Clews continues to deliver our classic, elegant style of wines, that Clos Du Val has consistently produced for more than thirty years.

