

BENZIGER

FAMILY WINERY

2006 Cabernet Sauvignon, Sonoma County

Alcohol 14.5% | Total Acidity .55 | pH: 3.82



Release Date | January 2008

Retail Price | \$20

TASTING NOTES | Our 2006 Sonoma County Cabernet Sauvignon has flavors of wild cherry, raspberry, dark chocolate and cedar. In the mouth, the wine has weight and long, soft tannins.

VINTAGE | The 2006 vintage was truly a year won in the vineyard. A heat spike that lasted a record 10 days in July had growers nervous about sunburn on the ripening grapes. Then came the rains, which sent us rushing to leaf the vines, allowing sunshine and air to reach the clusters. Botrytis was a threat for a time, especially to Chardonnay. But late October saw a change in the weather and a change in our expectations for the vintage. The rains stopped and the climate warmed, giving grapes the time on the vines needed to reach full maturation. Overall, it was a late harvest of excellent quality fruit.

WINEMAKING | Grape lots were blended from several benchland and mountain ranches that naturally yield smaller crops and result in intensely colored and flavored wine. Vine canopies were carefully managed to protect the Cabernet from direct

sunlight while the fruit was allowed an extended hang time to fully ripen. In the winery we used a variety of techniques to maximize flavor intensity while managing tannin levels including cold soaking, pump over, and varying fermentation lengths and temperatures. The wine was aged in American oak for 12 months.

BENZIGER FARMING PRACTICES | At Benziger Family Winery, we are dedicated to winemaking that reveals the true character of the vineyard, the varietal and the vintage in certified-sustainable, -organically grown and-Biodynamic® wines defined by individuality and the passion of the people who make them. Through our commitment to natural farming and environmentally and socially responsible business practices, we strive for sustainability and the preservation of our Sonoma Mountain family winery for generations to come.

This wine was made with grapes grown by sustainable farming methods. Our sustainable philosophy promotes natural vineyard management, restoration of the land and biodiversity on the estate. We believe these practices result in wines that reflect the authentic flavors, aromas and character of the vineyard.