



# SILVER OAK

2006 NAPA VALLEY CABERNET SAUVIGNON

VINTAGE 2006

APPELLATION Napa Valley

COMPOSITION 81% Cabernet Sauvignon, 11% Merlot, 5% Cabernet Franc and 3% Petit Verdot

BOTTLE SIZES 750 ml 3 L Double Magnum  
1.5 L Magnum 6 L Imperial

ALCOHOL 14.1%

TASTING NOTES The 2006 Napa Valley Cabernet Sauvignon is a complex and refined wine that develops beautifully in the glass to reveal multi-layered nuances of aromas. It has a dark ruby color and an enticing nose of cassis, black truffles and violets. On the palate, the wine has an elegant attack and bursts with flavors of fresh forest fruit, potpourri and Asian spices. It has a long finish with smooth well-integrated tannins. With proper cellaring it should give drinking pleasure through 2026.

VINTAGE DESCRIPTION The 2006 New Year rang in to the sound of flood waters raging throughout Napa County. On February 2<sup>nd</sup>, a fire struck our Oakville facility and destroyed the historic Bonny's Chai. The early season was marked by rains that extended well into April. The weather became dry and warm by late spring and bloom conditions were ideal. The early summer will be remembered for a searing 10-day heat wave in July, but August and September were mild, which, coupled with normal yields, led to a slow prolonged ripening. We began harvest on September 20<sup>th</sup> and finished picking on October 23<sup>rd</sup>.

BLENDING AND AGING Our 2006 Napa Valley, a blend of wine from vineyards throughout the appellation, is 81% Cabernet Sauvignon, 11% Merlot, 5% Cabernet Franc and 3% Petit Verdot. We blended the vineyard lots in early 2007 and transferred the wine to 100% new American oak barrels for aging. Blending prior to barreling allows us to achieve a balance of the wine's primary elements, such as fruit and tannin, before they are influenced by oak. The wine was then aged in barrel for approximately 25 months and another 20 months in bottle to harmonize its components before release.

RELEASE DAY February 5, 2011