

T E A D E R M A N V I N E Y A R D S

C A B E R N E T S A U V I G N O N

O A K V I L L E

2 0 0 6

T A S T I N G N O T E S

Teaderman Vineyards 2006 Cabernet Sauvignon is a lush, dense wine sourced entirely from our estate in the heart of Napa Valley's Oakville American Viticultural Area. Aromas of cassis and boysenberry are accented by soft black tea and anise notes, while the palate is defined by caramel, vanilla, Baker's chocolate and intriguing layers of toasted bread and pie spices. Delicate yet firm tannins fully support the rich fruit character. Enjoy this classic Oakville Cab with steak on the grill, rack of lamb, or roasted vegetables.

100% Cabernet Sauvignon

V I N E Y A R D

This is a single-vineyard wine sourced from our 14-acre estate in the renowned Oakville region of Napa Valley. The vineyard lies on the valley floor where it enjoys cool morning fog and the riparian influence of nearby Conn Creek. A gravelly streak runs through our property, giving us a diverse mix of gravelly and clay loam soils. The vines are dry-farmed for the first part of the growing season and then drip-irrigated following veraison. We manage our cordon-trained vines block by block, and harvest every row at peak ripeness.

V I N T A G E

At first the 2006 growing season seemed like it would give us mellow conditions. We enjoyed mild temperatures through spring and most of summer, with clusters developing right on schedule. Then, in August, Napa Valley experienced a heat spike that lasted about ten days, damaging many vineyards and dramatically reducing crop yield. Fortunately, we were able to protect most of our grapes and craft a rich, layered wine from challenging conditions. The 2006 vintage was the inaugural vintage of our winemaker, Anne Vawter.

W I N E M A K I N G

After we crushed and de-stemmed the fruit, we fermented it in stainless steel tanks and pressed the juice from its skins with a traditional basket press. The wine completed malolactic fermentation in French oak barrels (100% new), where it aged for 24 months, softening tannins and developing rich complexity. After bottling with minimal filtration, the wine was allowed to mature in bottle for another year and a half prior to release.

Wine analysis: 0.58% total acid, 3.58pH and 14.2% alcohol by volume

TEADERMAN VINEYARDS

CABERNET SAUVIGNON

OAKVILLE

2 0 0 6

Varietal:

100% Cabernet Sauvignon

Aromas and Flavors:

Cassis, boysenberry
Black tea, anise
Caramel,
Baker's chocolate

Analysis:

Total acid: 0.58%
pH: 3.58
Residual Sugar: Dry
Alcohol: 14.2%

VINEYARDS

100% estate-grown at Teaderman Vineyards in the Oakville AVA of Napa Valley

VINTAGE

At first the 2006 growing season seemed like it would give us mellow conditions. We enjoyed mild temperatures through spring and most of summer, with clusters developing right on schedule. Then, in August, Napa Valley experienced a heat spike that lasted about ten days, damaging many vineyards and dramatically reducing crop yield. Fortunately, we were able to protect most of our grapes and craft a rich, layered wine from challenging conditions. The 2006 vintage was the inaugural vintage of our winemaker, Anne Vawter.

WINEMAKING

Gentle crushing and destemming
Fermentation until dry in stainless steel tanks
100% malolactic fermentation in-barrel for roundness on palate
Barrel-aged 24 months in new French oak
Bottle aged 1 ½ years prior to release

TEADERMAN VINEYARDS

CABERNET SAUVIGNON

OAKVILLE

2 0 0 6

~80 words

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~40 words

Teaderman Vineyards 2006 Cabernet Sauvignon is a lush, estate-grown wine with aromas of cassis and boysenberry accented by soft black tea and anise notes. Enjoy this classic Oakville Cab with steak on the grill, rack of lamb, or roasted vegetables.

~20 words

Teaderman Vineyards 2006 Cabernet Sauvignon has aromas and flavors of cassis, boysenberry, black tea and anise supported by delicate, firm tannins.