

J.GARRETT – 2006

Reserve Cabernet Sauvignon



Vintage:	2006
Appellation:	Calistoga, Napa Valley
Fermentation:	Cold Soaked 8 days, for a total of 46 days on the skins
Aging:	20 months in French Oak (70% New)
Cooperages:	Sylvain, St. Martin, Boutes Quintessence, Taransaud
Varietals:	100 % Cabernet Sauvignon 100% Mataya Vineyard 100% Napa Valley 100% New French Oak
Alcohol:	14.5%
Release Date:	March 15, 2009
Suggested Retail:	\$59.00

VINEYARDS & WINEMAKING

Our winemaker, Brian Graham, believes that the vineyard is absolutely the most important factor when creating a wine. As he states, “For me, it’s the vineyard that creates the quality and a wine’s uniqueness. Really it’s all about the vineyards.”

Situated on the warm north - western hills of Calistoga, Napa Valley, this vineyard is very well suited for small berried Cabernet Sauvignon. Extremely dark wines with rich intensity are produced from this fruit. The fog allows mornings to stay cool well into late morning before the hot dry heat the Northern end of the valley is known for. A cool breeze allows for the grapes to mature fully without burning. The soils here are moderately deep, filled with shale, fractured rock and sandy soils allows us to be able to dry-farm the vineyard.. This environment yields the qualities most prized among classic Napa Valley Cabernet Sauvignon fruit.

After picking, the grapes were sorted and de-stemmed into a fermentation tank where they rested and soaked for 8 days. After a warm fermentation the wine went through extended maceration for 30 additional days. Aged in only French Oak barrels for 20 months with no fining nor filtering.