



THREE STICKS



2006 Sonoma Valley Cabernet Sauvignon

VINEYARD NOTES

Mountain Terraces: 1200'-1750' elevation, South x Southwest exposure, East-West row direction. Ryolitic/Basaltic soils. Planted in 1992. Mountain Terraces provides us with the core of the Cabernet Sauvignon used in this blend. This block is on a steeply terraced slope receiving all the benefits of the elements. Structure, length and dark berry flavor are the attributes of this Cabernet. Cabernet always sets the stage for the other components.

Alta Vista: 1000' elevation, South exposure, Northeast-Southwest row direction, contoured to hillside. Ryolitic soil. Planted in 1992. Alta Vista is the home of a smaller portion of the Cabernet Sauvignon we used. This Cabernet shows more integrated fruit with some brushy, cedary aroma.

Serres Ranch: 150' elevation, slight Southern exposure, North-South row direction. Deep alluvial soil nestled in a bend of Sonoma Creek. Serres Ranch fruit brings lush, red, blue and black berry flavors.

Bald Mountain: 1700' elevation, Northwest x West exposure, East-West row direction, Basaltic soils – Red Hill loam – Sonoma volcanic: this is classic vineyard soil. Non-irrigated this vineyard is dry farmed relying only on annual rainfall, deep roots and the water holding capacity of the soil. Planted in 2002. Bald Mountain is the source of the Malbec we use. Malbec gives us some heady, exotic, and hibiscus aromas.

VINTAGE NOTES

2006: 2006 was a very unusual and cool year. Early budbreak, then 25 days of rain in March lead to very slow growth. In mid March there was snow on all the hills down to 1,500 feet requiring us to run 15 hours straight of sprinklers to prevent frost. The summer did improve, but the damage to the crop during bloom had already been done, making irregular yield and quality. Yet with some intense attention to detail in field and winery we were able to sort quality grapes.

TECHNICAL SPECS

APPELLATION:
Sonoma Valley

VINEYARD:
50% Mountain Terraces, 32% Alta Vista,
15% Serres Ranch, 3% Bald Mountain

VARIETAL CONTENT:
82% Cabernet Sauvignon, 10% Cabernet
Franc, 5% Petit Verdot, 3% Malbec

BARREL AGEING:
28 Months

BARREL COMPOSITION:
100% French Oak, 50% New

FERMENTATION:
Opentop Fermentors

PRODUCTION:
210 Cases

HARVEST:
October 7, 9, 11 & 26

TOTAL ACIDITY (TA):
0.67g per 100ml

PH:
3.7

ALCOHOL CONTENT:
14.4%

WINEMAKER:
Don Van Staaveren

COOPERS:
Vicard, Taransaud

LENGTH OF FERMENTATION:
13 Days

COLD SOAK:
2 days