

# Vinoce

MT VEEDER

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NAPA VALLEY

## 2006 Cabernet Sauvignon Reserve

**Harvest Data:** Picked in early October

**Average Sugar at Harvest:** 24.4 degrees

**Fermentation:** Primary in temperature controlled stainless steel, the wine is then finished in new French oak barrels.

**Cooperage:** 100% French oak from tonnelleries Remond, Damy, Demptos, Saury.  
100% New oak with various toast profiles.

**Varietal Composition:** 90% Cabernet Sauvignon , 5% Cabernet Franc, 5% Merlot

**Alcohol:** 14.6%

**Appellation:** Mount Veeder, Napa Valley

**Production Volume:** 105 cases

**Release Date:** 10/10/09

**Retail Price:** \$75.00

**Brian Nuss, Winemakers Tasting Notes:** The 2006 Estate Cabernet possesses a remarkable weight and texture and still comes across as very clean and well delineated. The Cabernet brings power and substance to the wine while the small percentage of Merlot helps to soften and round out the intensity of the wine. 2006 has proven to be one of my favorite vintages to work with. I hope you experience as much pleasure from this wine as I had in watching it develop in barrel and now in bottle.

**Vinoce Vineyards' Comments:** Black fruits excite the front palate, Currant, Plum, and Blackberry. Subtle spice notes of Cedar and Sandalwood carry the mid-palate thru coffee and mocha to the glorious red fruits at the finish. This is an astonishing wine of huge volume and effortless élan on the tongue. The 2006 Cabernet Reserve shows incredible length and persistence on the palate. Amazing.