



CONN CREEK  
N A P A V A L L E Y

## 2006 Napa Valley Cabernet Sauvignon

CONN CREEK IS A BOUTIQUE WINERY ON THE SILVERADO TRAIL IN THE RUTHERFORD DISTRICT. FOR NEARLY 40 YEARS, THE WINERY HAS FOCUSED ON CABERNET SAUVIGNON AND BORDEAUX-STYLED WINES. IN SEARCH OF THE BEST CABERNET SAUVIGNON, WE DISCOVERED MANY EXCEPTIONAL SINGLE-VINEYARD SITES THROUGHOUT NAPA VALLEY. TODAY, CONN CREEK SOURCES FRUIT FROM PRIZED VINEYARDS IN NEARLY ALL OF NAPA VALLEY'S 15 RENOWNED SUB-APPELLATIONS TO PROVIDE WINEMAKER MIKE MCGRATH WITH AN UNPARALLELED PALETTE FROM WHICH TO BLEND EACH WINE. IT'S AN APPROACH THAT CAPTURES THE "BEST OF NAPA VALLEY."

### [ TASTING NOTES ]

This wine is a blend of fruit from nine of the 15 sub-AVAs (*American Viticultural Areas*). The 2006 release offers a complex mélange of aromas and flavors. The nose begins with rich, dark fruit and subtle hints of chocolate and toasted oak. Dark, luscious cherry and plum flavors come alive on the palate and meld with notes of spice, chocolate and licorice. The finish is rich and rewarding.

### [ VINEYARDS & VINTAGE ]

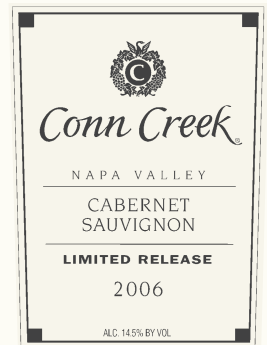
- The Collins Vineyard, located in the St. Helena AVA, is the backbone of this Cabernet Sauvignon. Bill and Kathleen Collins, founders of Conn Creek Winery, continue to farm Cabernet Sauvignon and provide us with their grapes. The climate here is warm, with the western hills forming a barrier to Pacific Ocean fog and wind, and the vineyard consistently ripens grapes a bit earlier than vineyards in other Napa Valley AVAs.
- The remainder of the blend is comprised of Cabernet Sauvignon from the Stags Leap District, Mount Veeder and Atlas Peak AVAs.
- 2006 was marked by a wet, chilly spring, which delayed bud break by two weeks. Warm conditions prevailed in June and July, allowing the vines to make up for their late start, and mild weather from the end of August through October, without any major heat spikes, allowed us to harvest grapes with an ideal balance of fruit concentration, firm acidity and ripe tannins.

### [ WINEMAKING ]

- Aromas and structure were enhanced by maintaining moderate fermentations and pumpovers.
- Supple tannin integration was enhanced with a subtle use of post-blending fining.

### [ FOOD PAIRINGS ]

- Grilled steak with a Cabernet demi-glace
- Prime rib with rosemary
- Grilled portabello mushrooms



### BLEND:

100% Cabernet Sauvignon

### BARREL AGING:

26 months in French Oak  
(40% new)

### ALCOHOL:

14.5 %

### TOTAL ACIDITY:

0.54 g/100mL

### PH:

3.73

### CASE PRODUCTION:

25,144

### SRP:

\$25

*Michael McGrath*

MIKE MCGRATH, WINEMAKER