



# CONN CREEK

N A P A V A L L E Y

## AVA SERIES

ATLAS PEAK, STAGECOACH VINEYARD

*2006 Napa Valley Cabernet Sauvignon*

“NAPA” IS A NATIVE AMERICAN WORD FOR PLENTY, AND THERE COULD NOT BE A MORE APPROPRIATE WAY TO DESCRIBE THE COMPLEXITY AND FLAVOR OF CONN CREEK WINES. WE ACHIEVE THIS BY SOURCING FROM PRIZED VINEYARDS IN NEARLY ALL OF NAPA VALLEY’S RENOWNED SUB-APPELLATIONS. WHILE EACH AVA CONTRIBUTES DIFFERENT CHARACTERISTICS TO THE MASTER BLENDS, THEY ALSO REVEAL A CERTAIN BEAUTY ON THEIR OWN. EACH YEAR, WE SHOWCASE FOUR OF THE MOST DISTINCTIVE APPELLATION WINES AS PART OF OUR LIMITED-PRODUCTION AVA CABERNET SAUVIGNON SERIES.

### [ TASTING NOTES ]

This Stagecoach Vineyard Cabernet Sauvignon from Atlas Peak is characterized by bright black cherry aromas with hints of cassis and sweet spice. Subtle wild sage and sandalwood notes add depth, and invoke the eponymous trail on which the vineyard sits. Graceful and lush, the “rounded” tannins give this Cabernet a somewhat softer, more elegant finish than might be expected from mountain fruit, yet the finish is firm and lingering, ensuring dividends for the patient investor.

### [ VINEYARDS & VINTAGE ]

- Owned by the Krupp Family, Stagecoach Vineyard (named after the horse-drawn coaches that once travelled its hills) is located high above the valley floor in the eastern Vaca Mountains at elevations of 900' to 1,700'. Rocky, well-drained soils and cool morning fog that turns to long warm days combine to create wines of great complexity.
- 2006 was marked by a wet, chilly spring, which delayed bud break by two weeks. Warm, dry conditions prevailed in June and July, allowing the vines to make up for their late start. Mild weather from August through October, without any desiccating heat spikes, allowed us to harvest grapes with an ideal balance of fruit concentration, firm acidity, and ripe tannins.

### [ WINEMAKING ]

Cold soaking, small lot fermentations in a six ton tank, 80°F fermentation temperatures, and pumpover regimes & techniques were implemented to enhance the wine’s body, color, aromas and structure. The wine was aged for 28 months in thin-staved, tight-grained French oak barrels with medium plus toast, specially selected to help concentrate the wine’s inherent fruit characters while complementing them with nice spice tones.



### BLEND:

*100% Cabernet Sauvignon*

### BARREL AGING:

*28 months in French oak  
(50% new)*

### ALCOHOL:

14.7%

### TOTAL ACIDITY:

0.52 g/100mL

### PH:

3.76

### CASE PRODUCTION:

200

### SRP:

\$45

*Michael McGrath*

MIKE MCGRATH, WINEMAKER