



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

AVA SERIES

OAKVILLE, STANTON 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]

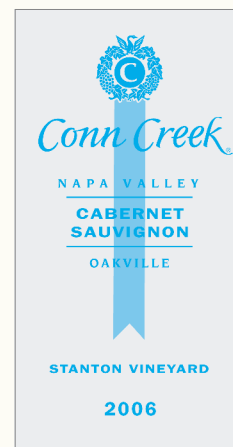
Opulent fruit & silky texture epitomize Cabernet Sauvignon from Oakville, Napa Valley. This release is wonderfully rich, with a complex nose of cherry, subtle oak, and spice. Velvet tannins enhance the plush layers of raspberry flavors and sweetly toned oak. A nicely balanced structure and acidity provide a satisfying finish and ensure the wine will mature gracefully for years.

[VINEYARDS & VINTAGE]

- The Stanton family has grown grapes in Napa Valley's Oakville district since 1947. Their vineyard is located on the west side of the Napa River adjacent to Highway 29. Its deep, moderately fertile soils are primarily gravelly loams deposited as alluvial sediments from the nearby Mayacamas Mountains. The climate is moderately warm, with temperatures commonly in the mid-90s° in high summer, yet night and early morning fog refreshes the vines, allowing the grapes to retain their natural acidity.
- 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]

Hand harvested grapes were sorted, de-stemmed and fermented in a 1,200 gallon tank. A brief cold soak was followed with yeast designed to promote mid-palate mouthfeel and fine grain tannin sensation. Pumpovers and a rack and return regime were implemented to balance and enhance the wine's structure. Pressing after 10 days of fermentation into an oak upright was followed by barrel aging. Fouquet, Taransaud, and Treuil French oak coopered barrels housed the wine for two years prior to bottling.



BLEND:

100% Cabernet Sauvignon

BARREL AGING:

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

ALCOHOL:

14.5 %

TOTAL ACIDITY:

0.52 g/100mL

PH:

3.76

CASE PRODUCTION:

200

SRP:

\$45

Michael McGrath

MIKE MCGRATH, WINEMAKER