

FREEMARK ABBEY



NAPA VALLEY

2006 CABERNET BOSCHÉ

Rutherford, Napa Valley

DIRECTOR OF WINEMAKING- Ted Edwards

ASSISTANT WINEMAKER- Brian Kosi

WINE PROFILE

The 2006 Cabernet Bosché is opaque dark red in appearance, with aromas of black cherry, dark chocolate, cinnamon and clove, inclusive of green olive and aromatic cedar. The integration of oak adds hints of walnut oil as well as cigar box and tobacco. Intense depth, yet elegantly balanced, the flavors of black currant, cedar and full cherry-berry abound. This wine is full-flavored from start to finish, a Cabernet collector's delight.

PRIMARY VINEYARD

Bosché Vineyard - Rutherford

Located west of Hwy. 29, on the famed Rutherford Bench, Bosché Vineyard has very deep gravelly soils. A seasonal creek crosses the vineyard which causes the water table to be high in the spring, allowing the vineyard to be dry-farmed throughout the majority of the season providing water and nutrients for new shoot growth. As veraison approaches, the water table drops, stressing the vines and intensifying the dark velvety fruit flavors.

GROWING SEASON NOTES

The growing season started off quite wet, with rain almost everyday in March. With unseasonably cool and wet weather, bud break was delayed by 2-3 weeks. June brought in the bloom and an average set of fruit. Mid-July had a record setting heat wave that lasted ten days, but was followed by moderate weather in August, September and October. Harvest was 2-3 weeks behind average, giving an awesome amount of "hang-time" to develop the full potential of flavor...it was a winemaker's harvest!

STATISTICS				
COMPOSITION	FERMENTATION	ALCOHOL	PH	AGING
81% Cabernet Sauvignon, 19% Merlot	Open and closed-top stainless steel fermenters at 75° - 86°F with 10 to 28 days skin contact.	14.5%	3.59	Barrels: 100% French oak Cooperage: World Cooperage, Demptos, Sylvain and Jarnac, 65% new wood Age in barrels: 24+ months
BOTTLING DATE		HARVEST DATES & SUGAR		ACID
June 2009		Various dates between 9/21/06 to 10/30/06 at 24.5° - 26.7° Brix		0.61g/100ml
AGE OF VINES & SOIL TYPE		LIFE SPAN IN PROPER CELLAR		
9 - 17 years; well-drained soils of deep gravelly bale loam		15 - 25 years (Stored undisturbed horizontally in a dark, cool place. Maintained at a constant temperature of 55°F.)		