

FREEMARK ABBEY



NAPA VALLEY

2006
SYCAMORE VINEYARD
CABERNET SAUVIGNON

Rutherford, Napa Valley

DIRECTOR OF WINEMAKING- Ted Edwards

ASSISTANT WINEMAKER- Brian Kosi

WINE PROFILE

The 2006 Sycamore Vineyard Cabernet Sauvignon is opaque dark red in appearance, with aromas of black currant, dark cherry, dark chocolate, cinnamon and clove. The bouquet has an aromatic of distinct walnut meat in the shell, with some fresh brewed coffee. The flavors of black currant and oak spice are complemented by a blackberry nuance. This wine is full-flavored from start to finish, a Cabernet collector's delight.

PRIMARY VINEYARD

Sycamore Vineyard - Rutherford

Located west of Hwy. 29 on the famed Rutherford Bench, the 22-acre Sycamore Vineyard is about 1.2 miles south of Bosché and adjacent to the Staglin Family Vineyard, To Kalon and Heitz Bella Oaks. Right up against the Mayacamas Range, this cool-climate vineyard is dry-farmed with stringent biodynamic protocols to create a natural and sustainable ecosystem. Sycamore Vineyard provides mountain fruit berries that are very small, yielding intensely extracted dark, black currant fruit and incredible depth of color and flavor.

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 most average years, 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
87% Cabernet Sauvignon, 7% Cabernet Franc, 6% Merlot	Open and closed-top stainless steel fermentors at 75° - 86°F for 10 to 28 days skin contact.	14.6%	3.62	Barrels: French oak Cooperage: World Cooperage, Marchive, Sylvain and Jarnac, 65% new wood Age in barrels: 24 months
				HARVEST DATES & SUGAR
BOTTLING DATE		Various dates between 9/27/06 to 10/24/06 at 23.0° - 26.8° Brix	ACID	CASES PRODUCED
June 2009			0.61g/100ml	706 cases
AGE OF VINES & SOIL TYPE		LIFE SPAN IN PROPER CELLAR		
5 to 8 years in gravelly clay loam; vineyard is irrigated only 1 to 3 times annually.		15 - 25 years (Stored undisturbed horizontally in a dark, cool place. Maintained at a constant temperature of 55°F.)		