



2006 CABERNET FRANC

Rattlesnake Hills

VINEYARD NOTES: 2006 was a perfect growing year in the Rattlesnake Hills AVA with 2800 growing degree days. With only 4.5 inches of precipitation, there was no damage to the grapes from rain. 2800 degree days puts the Rattlesnake Hills AVA solidly in California Region II, the same as the Napa Valley.

TECHNICAL DATA:

Appellation: Rattlesnake Hills

Grapes: 100% Château Puryear Vineyard, Zillah, WA (78% Cabernet Franc, 22% Cabernet Sauvignon.)

Harvest:

Dates: 10-23-2006

pH: 3.8

Brix: 23.0

T.A.: 6.1 g/l

Bottling:

Date: 8-26-2008

pH: 3.85

T.A.: 6.0 g/l

Alcohol: 13.8

Sugar: dry

Production: 298 cases

Cellar Notes: The wine was aged 2 years in new 225 liter French oak casks. This wine can be cellared for ten years. It will probably peak around 2012.

Tasting Notes: Light, soft and fruity on the palate with integrated French Oak overtones and rich blackberry and black pepper notes on the nose.

Accompaniments: Rack of Spring Ellensburg Lamb

Serving Notes: Serve room temperature 65°