



Facts and Figures

2006 Bressler Vineyards Cabernet Sauvignon

Winemaker: Mia Klein
Vineyard Manager: David Abreu
Release Date: January, 2010
Release price: \$85

Bottling Date: Jan 16, 2009

Vines: Cabernet Sauvignon Clone 7 on St. George root stock (1986)
Cabernet Franc Clone 332 on 420A root stock (1999)
Petit Verdot Clone 181 on 420A root stock (1999)

Cabernet Yields: 7.9 tons

Aging: 24 months in new French Oak

Blend: 85% Cabernet Sauvignon, 9% Cabernet Franc, 4% Merlot, 2% Petit Verdot

Cooperage: Barrels from: Taransaud, Nadalie and Treuil

Production

750ml	600 cases
Magnums	24 cases (144 bottles)
3.0L	6 bottles
6.0L	2 bottles

Notes from Mia Klein:

2006 was another year with good rainfall. Spring was a little cooler than normal which delayed bud break; July brought an unusually long heat spell that slowed the rate of maturity and there were several cool spells during ripening. It was definitely a vintage that rewarded the growers and winemakers who exercised patience.

The wine has a great diversity of aromas and flavors including raspberry jam, blackberry, peach blossom, lavender, cocoa and dark chocolate, coffee berry, cinnamon, brown sugar, molasses and vanilla. The level of extraction and the structure of the wine certainly bode well for aging, but it can be enjoyed nicely in the near term with either a decanting or pulling the cork a day prior to drinking.