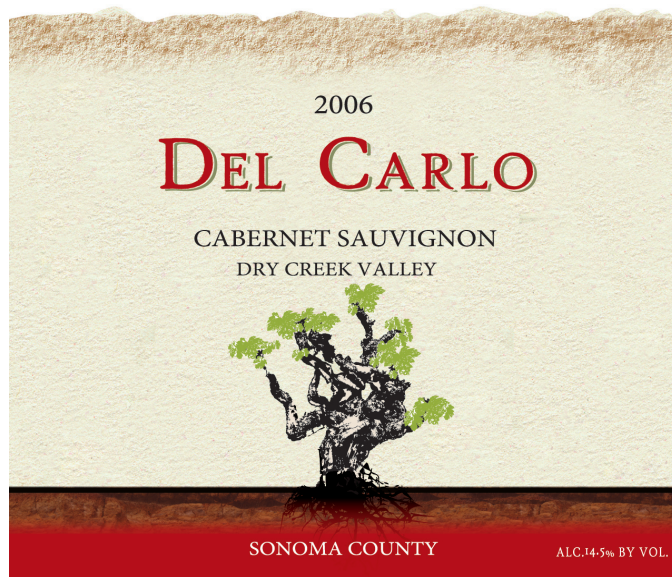


DEL CARLO

DRY CREEK VALLEY

2006 Cabernet Sauvignon

Varietal	
Composition	100% Cabernet Sauvignon
Appellation	Dry Creek Valley
Vineyard	Teldeschi Vineyards - Home Ranch
Harvest Date	September 20, 2006
Brix	25.4°
T.A.	0.68 gm/100ml
pH	3.44
Cooperage	18 months in French oak barrels, 20% new mid-forest French oak
Alcohol	14.3%
Bottling Date	August 5, 2008
Production	196 cases
Release Date	Spring 2010



Vineyard and Winemaking Notes

Our 2006 Cabernet Sauvignon is produced from grapes grown on our Home Ranch in the heart of Dry Creek Valley. The vines are located near the foothills on the eastern side of the Dry Creek bench. The elevated terrain and well-drained rocky, clay loam stresses the vines just enough to limit yields and create small concentrated berries.

These small grape clusters—resembling blueberries in size and color—create intense wine with concentrated, delicious flavors and a solid structure. Aging for 18 months in French oak barrels, followed by additional bottle aging, allows the intense flavors and firm structure to marry and mellow. The result is a smooth, rich, food-friendly Cabernet Sauvignon to share with family and friends.

Tasting Notes

We carefully select the blocks that go into our Cabernet, ensuring the grapes are at perfect ripeness to produce this full-bodied, opulent wine.

Subtle aromas of sweet vanillin oak layer over ripe blackberries. The solid structure holds lush dark berry and currant flavors in a richly textured mouthfeel. Rich, almost bright flavors flow across the palate, with an understated background of mocha, eucalyptus and black pepper joining the flavors and lingering into the finish.

Gentle oak and softening tannins, along with good acidity, make this an ideal food-friendly Cab. Pairing it with grilled or roasted meats is just a beginning. Try it with tomato-based dishes or smoked chicken and wild mushroom risotto, and be pleasantly surprised at how versatile this Cabernet can be.