



Our Cabernet Sauvignon grapes from Oakville were harvested entirely by hand on three separate days at an average reading of 22 to 25 degrees Brix. We took care to sort leaves and less-than-perfect fruit in the field, selectively singling out sub-blocks that ripened at different rates. Harvesting was done in the cool of the early morning hours so that the grapes were delivered promptly to the Sabina Winery in their best possible condition. Once at the winery, the grapes were sorted again, put into the stemmer-crusher and then the juice went into stainless steel fermentation tanks designed especially for small lots. Native yeasts were allowed, and we carefully monitored the fermentation, implementing pumpovers as needed. The 2006 Oakville Cabernet Sauvignon received oak aging in artisan-crafted barrels for 20 months providing the optimal conditions to elevate this superb wine. Bottling was completed in our cellars in June of 2008.

*100% Cabernet Sauvignon from the
Oakville Appellation*

Alcohol: 13.5%

Total Production: 8 barrels (200 cases)

Release Date: October 2008

2006 SABINA VINEYARDS
CABERNET SAUVIGNON
OAKVILLE, NAPA VALLEY

Winemaker Tasting Notes

The 2006 Sabina Vineyards Oakville Cabernet Sauvignon is deep dark garnet in color with enticing aromas of black fruits including Damson plum, blackberry, and black raspberry with notes of tobacco, cedar and toast. This is a round, mouth filling wine with concentrated flavors of black currant and plums. An expression of cassis with hints of ginger, spice and cocoa adds complexity and intrigue. The textural aspect of this Cabernet Sauvignon is classic and age-worthy, and the wine possesses a fine texture, moderate tannins, pleasing opulence and a youthful finish. This is a classic from Oakville that has been revised and updated for the modern palate, yet it shows the refinement and structure that have made such wines famous. While delicious when young, the wine will benefit from additional bottle aging for the next 15 years.

Winegrowing Information

The growing season in 2006 was fairly typical for Napa Valley; cool mornings blanketed in fog with days that climbed to the mid to upper 90's with plenty of sun. The grapes were grown in Bale loam soils that are known to produce the finest Cabernet Sauvignon grapes in Oakville.

The first few months of 2006 started out with record breaking rains that caused flooding along the Napa River, however there was no damage to our Oakville fruit. Rain continued into spring delaying the normal bud break by a few weeks. By June the weather had turned warm, the vines began to bloom and the fruit was set. In mid-July a record setting heat wave lasted for about ten days and, because the crop was a few weeks behind the historical cycle, there was no heat damage to the fruit. Continuing high temperatures caused the vines to accelerate in development to correspond to where they would be in a predictable growing cycle. Seasonal and somewhat cooler weather returned in August and brought on a delightful Indian Summer. The mild weather pattern continued throughout September and contributed to moderately paced and even ripening. Cool weather dominated early October with some rainfall during the first week. Our grapes benefited from the extended hang time with enhanced complexity and concentrated flavors. Our Oakville Cabernet Sauvignon has superb structure insuring that this vintage will be very long lived.