



2006 DYER Vineyard Cabernet Sauvignon

Diamond Mountain District, Napa Valley

Site Description: Dyer Vineyard is a 2.3 acre vineyard situated on a bench, mid-slope on Diamond Mountain. The exposition is north facing and the slope is 7-10%. The site is probably an ancient land slide- rocky with fine volcanic soil and gravel ranging from ash to richer red soils. The site was planted to vineyard in 1993 by Bill and Dawnine Dyer.

Winemaking Philosophy: We favor a restrained, balanced style of winemaking that cultivates the unique characteristics of our vineyard. Over 15 years we have refined the varietal selection in our vineyard on Diamond Mountain to Cabernet Sauvignon, Cabernet Franc and Petit Verdot. All 3 varieties are harvested on the same day and co-fermented. We employ a short (3-5 day) cold soak prior to the fermentation, the maximum temperature of fermentation is 85 degrees F, and following a light pressing, the wine is put directly into French oak barrels- total maceration time varies by vintage. ML takes place in the barrel and the wine is aged in French oak for a total of 20 months.

Vintage Notes: A cool & wet May started the season late and delayed bloom; Heat spikes in June and one protracted heat wave in July left us thinking about a premature harvest; Temperatures in August & Sept returned to below average. Rain in October, followed by a final, blessed week with temps in the 80s brought us to a successful harvest on Oct 28. Not for the faint of heart, 2006 was a vintage where our years of experience & intimate knowledge of the vineyard paid off.

Tasting Notes: Primary fruit aromas of cassis & blackberries with undertones of lavender, tobacco and graphite. Immediately accessible on the palate with great minerality and supple, muscular tannins.

Blend: 83% Cabernet Sauvignon
11% Cabernet Franc
6% Petit Verdot

Alcohol: 14.2%
pH: 3.80
TA: 6.1 g/l

Winemakers: Bill & Dawnine Dyer
369 cases produced

