

EMBLEM

N A P A V A L L E Y

RUTHERFORD Cabernet Sauvignon 2006

RUTHERFORD

The grapes for our 2006 Emblem Rutherford Cabernet Sauvignon were harvested from a single Rutherford vineyard east of the Napa River extending to Conn Creek, in the alluvial fan of the Vaca Range, a place where our family has 25 years of winegrowing experience. The valley floor's warm climate and deep, well-drained soils produce vigorous vines that receive more sun exposure than in other parts of the Napa Valley. To moderate and distribute the sun's heat, the vines are planted in east-west facing rows, and a single-sided ballerina trellising system shades the fruit from intense morning sun. Rutherford historically produces classic Napa Valley Cabernet Sauvignon fruit of excellent quality.

VINTAGE NOTES

Napa Valley's 2006 vintage was marked by an extended growing season, with moderating cool and hot temperature waves, which led to consistently high-quality, abundant crops. Although cool, wet weather in the Spring delayed bloom and set by a few weeks, the vines caught up to a "normal" development pace with a record-setting heat wave in mid-July. A classic Indian summer during the rest of the season allowed growers to maximize the maturity in the Cabernet Sauvignon grapes for complex, concentrated flavors without the extremely high sugars found during hot years. The moderate season also held acids high – ideal conditions that contribute to great balance in the wines. Our Rutherford fruit was harvested between October 9 and October 23.

WINEMAKING

After the grapes were hand-harvested, de-stemmed and crushed, the fermenting juice went through a combination of gentle punchdown and cap submersion, and aerative pump-overs with rack and returns in order to keep tannins supple and approachable while limiting the extraction of dusty tannins typical of Rutherford, and maintaining the richness of the fruit. An extended maceration brought us to an average of 21 to 28 days before pressing. The wine was transferred into French oak barrels (66% new) for malolactic fermentation and 22 months of aging, followed by 6 months aging in bottle. Our Emblem 2006 Rutherford Cabernet Sauvignon is rich, sophisticated and earthy, with concentrated dark berry and cassis aromas, beautifully balanced flavors of dried fruit and currants, and ripe, evolved tannins expressive of Rutherford dust. Its long, smooth finish marries rich fruit with savory, toasted oak tones.

100% Cabernet Sauvignon, 6.2 g/l (0.62%) total acidity; 3.75 pH; 14.3% alcohol by volume

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Four generations of our family have helped bring Napa Valley Cabernet Sauvignon to the forefront of the fine wine world. The artistry and passion that continue to support this rich winemaking tradition have inspired us to create Emblem from Napa Valley's most exceptional Cabernet Sauvignon sub-appellations and vineyards. We hope you enjoy this rich, elegant taste of our past and future.

Michael London

Bob Mondavi