



JUSTIN

VINEYARDS & WINERY

2006 Cabernet Sauvignon

Vintage Summary

2006 began with consistent rain and cool weather. The vines, tired from the heavy 2005 harvest, awakened in early May with unusual warm weather for late spring. May, June and July averaged a high of 78 degrees. August and September lingered in the 85-degree range, helping achieve bright, ripe fruit character without picking based on concerns of too much sugar and high alcohol. Rain showed its ugly face in late October, but our low yields had us 98% harvested before the storm hit. Harvest took place from late September through late October.

Vineyard Practices

Aggressively pruning the vines helps focus the plants stored carbohydrates on promoting strong early growth in shoots. When shoots reach around 6 to 8 inches, we remove any growth not intentionally left at pruning. To help intensify color, ripen tannins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals and creating a tunnel through the middle of the canopy. In May, we removed smaller fruit bearing shoots that might have had difficulty ripening their clusters to decrease production and increase fruit quality. In June, an early crop removal pass was done to balance out the unusual heavy crop load. The consistent summer provoked early veraison, and to ensure we had even maturity throughout the vineyard, we removed green or pink colored fruit. Yields of less than 3 tons per acre extended the growing season and we harvested most of the Cabernet Sauvignon from the middle of September through late October, depending on the micro-climate of the vineyard site.

Winemaking Practices

Our winemaking team began sampling the ripening grapes on a regular basis in early September. During the last few weeks before the grapes were picked, we tasted the skins, juice and seeds two to three times per week. We evaluated color, flavor and tannin ripeness to determine the exact harvest date.

A skilled crew handpicked the grapes into ½ ton picking bins. Once at the winery, our crusher-destemmer removed all of the stems and lightly crushed the grapes. The must (crushed grapes) was then placed in a stainless steel tank. UV-43 yeast, a strain known for its intense cherry and berry characteristics, then fermented the wine to dryness over a twelve-day period. During fermentation, the fermenting wine was pumped over for about 35 minutes twice daily to extract the ripe tannins and intense flavors from the skins. After fermentation, another two to three weeks of pump overs were needed to extract the slower releasing tannins found in Cabernet Sauvignon. Malolactic fermentation took place in barrel to incorporate the complex flavors. We blended the wine in mid July of 2007 to allow the wine to integrate for 9 months prior to bottling. The wine was aged for 18 months in 31% new American and French oak.

Tasting Notes

Our 2006 Cabernet Sauvignon is dark red with a crimson hue. Aromas of raspberry, bing cherry, mushroom, and an assortment of spice, vanilla and leather make up the nose. A soft, fruit forward entry is accented by a touch of vanilla. The mid palate balances acidity and structure to produce a velvety mouth feel found commonly in JUSTIN wines. The finish contains soft, yet prevalent tannins with hints of caramel, cedar and toasted oak.

Specifics

Barrel aging: 18 months in 225-L oak barrels, 31% new

Blended: 7/21-7/24, 2007

Harvest dates: 9/10-10/28, 2006

Brix at Harvest: 25.8

Harvest method: 100% hand-harvested

Fermentation: 12 to 15 days with UV-43

Maceration: 18 to 35 days including fermentation

Total Acidity: .62 g/100ml

Pump overs: 2 to 4 times daily during fermentation

Malolactic fermentation: in barrel

Yeasts: UV-43

Barrel replacement: 20-30% annually on average

Racking: every 6 months

Fining: none

Filtering: none

Bottled: April 21-25, 2008

pH: 3.75

Alcohol: 14.5%

Barrels: Missouri, Minnesota, Allier

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