



2006 ISOSCELES

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 completely harvested before the storm hit. Harvest took place September 23rd through October 27th, 2006.

Production 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. The warm summer helped jump-start the ripening of the unusually heavy crop load. To ensure we had proper maturity throughout the vineyard, we removed green or pink colored fruit and reduced each shoot down to one cluster. Yields of less than 1.5 tons per acre were at perfect crop levels for this unique growing season. 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, the clusters were hand sorted for consistency. After passing through our de-stemmer, berries dropped onto our modern sorting system, with both mechanical and hand sorting ensuring nothing green or under ripe was not removed. Merlot entered the tanks whole berry, while Cabernet Sauvignon and Cabernet Franc were lightly crushed. 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 up to four times daily to extract the ripe tannins and intense flavors from the skins. The long, consistent growing allowed all three varieties to ripen naturally and evenly. The grapes were picked based on maturity, flavor and acidity. Malolactic fermentation took place in barrel to help incorporate the oak faster. Blending took place in August of 2007. The long growing season and low yields made for a great year for both Cabernet varieties, making up 95% of this blend. 5% of Merlot was used to bring bright red fruit and a soft elegance to the wine. After blending, the wine was returned to 100% new French oak barrels for an additional 18 months of aging prior to going to bottle.

Tasting Notes

The 2006 ISOSCELES is inky purple with a slight red hue around the rim. Aromas of blackberry, black plum, leather, mocha, and cassis combine with light layers of caramel, vanilla and a touch of smoke resulting from the extended oak ageing. The entry is filled with red and black fruit. A balance of softness and acidity segues into a mid palate with length and weight. Seamless, integrated tannins marry with ripe fruit, and flavors of red currant, butterscotch and hint of pencil lead on the finish of this wine. The 2006 ISOSCELES is very young, and will continue to evolve from now through 2025.

Technical Information

Blend: 86% CS, 9% CF, 5% M

Blended: 8/20-8/22, 2007

Pump overs: 2-4 times daily during fermentation

Harvest dates: Merlot 9/13-9/17/06

Cabernet Franc: 10/14-10/22/06

Cabernet Sauvignon 10/4-10/27/06

Harvest method: 100% hand-harvested

Fermentation: 10 to 15 days with UV-43

Maceration: 28 to 35 days including fermentation

Total Acidity: .65 g/100ml

Malolactic fermentation: in barrel

Yeasts: UV-43

Suggested Retail Price \$62.00

Barrel aging: 24 months in 225-L French oak barrels, 65% new

Barrel replacement: 40-60% annually

Racking: every 3 months

Fining: none

Filtering: none

Bottled: December 11-16, 2008

pH: 3.71

Alcohol: 15.0%

Barrels: Center of France, Vosges, Allier, Nevers

Released: March, 2009