



TRINCHERO FAMILY CABERNET SAUVIGNON 2006



VINEYARD INFORMATION

For the 2006 vintage, our premier quality grapes from Lake County, Monterey County and Santa Barbara county all played an important role in our Cabernet Sauvignon. The warmer weather of Lake and Santa Barbara Counties gives this wine its fruit-forward characteristics, while the cooler vineyards of Monterey balance the acidity levels. The different varietal expressions produced in each vineyard allow us to create a balanced and inviting Cabernet Sauvignon.



WINEMAKING

Our 2006 Cabernet Sauvignon was fermented using the rack-and-return method (Delestage) favored by many top Bordeaux chateaux. This helps to develop deeper color and greater flavor extraction. After a 14-day maceration, the wine was transferred to a combination of American and French oak barrels.



TASTING NOTES

Our Lake County and Central Coast vineyards yield a powerful Cabernet Sauvignon that is deep, dense and ripe black cherry, plum and a hint of earthiness. It delivers the warm fruit and broad mouth feel typical of our Family Cabernet Sauvignon.



CHEF NOTES

The medium plus body combined with juicy ripe fruit and flavor-enhancing acidity make our Cabernet Sauvignon a staple for many of our winery dishes. This versatile wine is a complement to grilled steaks, salmon or even a meaty pizza. Enjoy.

WINE INFORMATION

COMPOSITION: 92% Cabernet Sauvignon, 8% Merlot

APPELLATION:

54% Lake County,
24% Monterey County,
22% Santa Barbara County

BARREL AGING: 12 months in
American and French oak

ALCOHOL: 13.3%

TA: 0.55g/100ml

pH: 3.55

RELEASE DATE: June 2008

