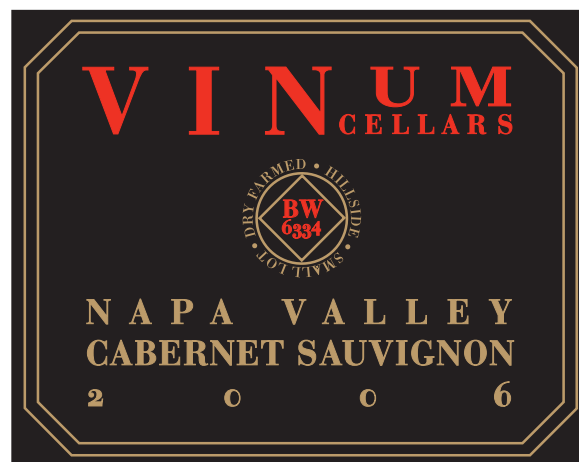


2006 NAPA CAB Cabernet Sauvignon VINUM CELLARS

TECHNICAL NOTES ▼

Varietal Composition.... 100% Cabernet Sauvignon
Appellation..... Napa County
Designation..... Hoffman Vineyard
Winemakers.....Richard Bruno, Chris Condos
Harvest Brix..... 25.2°
Alcohol..... 14.9%
TA (g/100ml)..... 0.62
pH..... 3.45
Barrels..... 50% New French Oak
50% 2 year old French Oak
aged for 20 months
Production.....634 cases 750ml

LABEL ▼



DESCRIPTION ▼

Vinum Cellars was established in 1997 based on producing value oriented, varietal/appellation specific wines. Cabernet Sauvignon from the Napa Valley confirms our belief that only specific grape varietals should be grown within appellations that are ideally suited to the varietal. This Cabernet Sauvignon is from a dry farmed, low yielding, hillside vineyard riddled with granite deposits. Each year this vineyard produces small-berried clusters of fully mature grapes from which we make wines of maximum concentration while preserving varietal distinction.

TASTING NOTES ▼

This textbook Bordeaux colored deep plum-brick red colored Napa Cabernet is from a hillside vineyard in the eastern side of the Napa valley well known for its superior quality among winemakers. The intense aromas of cassis, pencil lead, black cherry and concentrated layers of fruit express the high level of quality of this vineyard. The very ripe palate is layered with blackberry, tobacco, backed with boysenberry and rich black cherry all on a matrix of supple fruit, refined and sappy French oak flavors. The tannins in this wine have soft edges but are present underneath and will reward careful cellaring over 15 to 35 years or more. This wine should be regarded as cult. Although the price conveys affordability be the first of your collector buddies to discover it, the production level underscores its small lot pedigree and the taste overwhelmingly high class. In closing, the concept of VALUE is what should prevail as a core belief of what Vinum Cellars is all about.

This wine is a natural with grilled rib eye steak with saffron risotto and English peas sautéed in sweet butter. Or try it with grilled Salmon and mashed chick peas with mint. It will accompany dark chocolate dishes or just enjoyable times with close friends and good conversation.

FACTS ▼

- Small production, 100% Napa Cab at its best.
- Dry-farmed, Hillside Vineyard with yields between 1 & 2 tons/acre.
- 24 months in 50% New French, 25% 1 year old, 25% 2 year old French oak.