



# MAIN STREET WINERY

## CABERNET SAUVIGNON

2006

**VINEYARD INFORMATION** Our premier quality grapes from Lake, Monterey, and Santa Barbara Counties all played an important role in our 2006 Main Street Winery Cabernet Sauvignon. The warmer weather of Lake and Santa Barbara Counties gives the wine its fruit-forward characteristics, while the cooler vineyards of Monterey balance the alcohol and acidity levels.

**WINEMAKING** The 2006 vintage was fermented using the Délestage method, enhancing the color and flavor of the wine. After a 14-day maceration, the wine was aged in a combination of French and American oak. The French oak aided in integration of the wine characteristics and imparted elegant coffee and caramel flavors while the American oak added vanillin and toasted aromas to the wine.

**TASTING NOTES** The different varietal expressions produced from our Lake County and Central Coast vineyards allow us to create a balanced and inviting Cabernet Sauvignon. Our 2006 vintage yielded a powerful wine that is deep, dense, and ripe with flavors of black cherry, plum, and a hint of earthiness.

### TECHNICAL ANALYSIS

• COMPOSITION	92% Cabernet Sauvignon 8% Merlot
• APPELLATION	54% Lake County 24% Monterey County 22% Santa Barbara County
• OAK AGING	12 months: French and American oak
• ALCOHOL	13.3%
• TOTAL ACIDITY	0.55g / 100ml
• pH	3.70
• RESIDUAL SUGAR	0.28g / 100ml
• NOTES	

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