



Arcane Cellars

2006 Cabernet Sauvignon Rogue Valley

Barrel Aging Profile:

20 months aging in a combination of French and American oak.

40% of the barrels were new.

Tasting Notes:

This intense, structured Cabernet Sauvignon is produced from low-yield grapes grown in the volcanic soils of the Rogue Valley. Up front there are jammy blackberry and black cherry aromas and hints of dark chocolate and spice. Upon tasting, there is robust mid-palate weight, accompanied by a dark, earthy depth and structure. The wine has a long, smooth finish with caramel, smoke and molasses notes.

Release Date: November 2007

Cases Produced: 575

88 POINTS -- Wine Enthusiast Magazine (February 2008)

GOLD MEDAL -- 2009 Oregon Seafood and Wine Festival **SILVER MEDAL** -- Grand Harvest Awards (Napa, CA)

Winemaking:

Destemmed and lightly crushed into one-ton open top fermentors. Cold soaked for three days at 50F, followed by direct inoculation of must. Punched down two to three times a day during fermentation which reached a maximum temperature of 90F. Total extraction time of 18 days on the skins. Lots were pressed off at around 0 brix then settled for 3 days before transferring to oak barrels where primary fermentation completed. Secondary fermentation occurred after inoculation with Rhone isolate ML cultures the following Spring. Racked 3 times during 20 months of barrel aging. Bottled unfinned and unfiltered in August, 2008.

Technical Data:

Harvest Date: October 13-18, 2006

Brix at Harvest: 24.9

Alcohol: 13.9% TA: 6.0g/L

pH: 3.65

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