



ARTESA
VINEYARDS & WINERY

2006

CABERNET SAUVIGNON
BUTALA VINEYARD

SINGLE
VINEYARD



The jewel of carneros



release date: SEPTEMBER 2009

varietal composition: 93% CABERNET SAUVIGNON, 7% MERLOT

vineyard: BUTALA VINEYARD, NAPA VALLEY

harvest: NOVEMBER 1, 2006: 24.6° BRIX AVG. SUGAR AT HARVEST

technical data: ALC. 14.8% BY VOL.; 160 CASES PRODUCED

cooperage: AGED 24 MONTHS IN 100% FRENCH OAK (60% NEW)

THE 2006 VINTAGE

The year began with heavy winter rains. A late cool and wet spring lasting until mid-June, slowed the start of the growing season. To ensure grapes ripened fully during the shorter than normal season, crops were thinned and leaves removed from around the fruit zone to increase sun exposure. Leaf removal also increased air circulation around the clusters, keeping the fruit healthy and free of rot, even after an early October rain, which was followed by a week of warm weather that ensured even ripening; further intensifying fruit flavors.

ABOUT THE VINEYARD

At an elevation of 800 feet in the Vaca Mountain Range bordering eastern Napa Valley, Butala Vineyard is located on a rolling terrain of 18 acres. Planted with several carefully selected rootstocks which provide subtle variations in the flavor profiles of the Cabernet Sauvignon fruit from each block, the vineyard's 20 year-old vines benefit from a warm microclimate mitigated by breezes from San Francisco Bay. This provides for an exceptionally long even growing season with yields of less than two tons an acre resulting in grapes with very rich and concentrated flavors.

WINEMAKING

Hand harvested in the early morning, the berries were gently de-stemmed and barely split; only free run juice was used to produce this wine. Fermentation occurred in temperature controlled stainless steel tanks and full fruit extraction was accomplished through a combination of mechanical punch downs and gentle pump over, followed by an extended maceration period to help build the mouth feel and structure. The wine then went directly to barrel for malolactic fermentation where it was allowed to mature in 60% new and 40% used French oak barrels for 24 months.

TASTING NOTES

A bold wine with aromas of cassis, red currant, boysenberry and cocoa bursting with dense dark fruit flavors enhanced by melt-in-your-mouth chocolate nuances. The big concentrated fruit is beautifully balanced by full but fine tannins to create an exceptionally complex and well structured wine with a long rich finish which owner Tony Butala, founder of the famed vocal group "The Lettermen", refers to as "rocket juice".