



2006 METEOR VINEYARD ESTATE CABERNET SAUVIGNON

Meteor Vineyard is located in the Coombsville area of Southeastern Napa Valley on a knoll rising 500 feet off the valley floor at the base of Mount George. Soils are a mix of well drained river rock and mineral-rich white volcanic ash, perfect soils for Bordeaux varieties, particularly Cabernet Sauvignon. Meteor Vineyard is a collaborative project of vineyard proprietors Barry and Tracy Schuler and the longtime Napa Valley winemakers, Bill and Dawnine Dyer. The 2006 Meteor Vineyard Cabernet Sauvignon is the second release. For this vintage, only 350 cases were produced.

BLEND	100% Cabernet Sauvignon 54% clone 7, 33% clone 337, 13% clone 4
BARRELS	Aged 20 months in French oak, 50% new
ALCOHOL	14.6%
TA	6.1 g/l
pH	3.62
RETAIL PRICE	\$225

VINTAGE NOTES - The 2006 harvest was far more challenging than the 2005. An uneven bloom set during spring led to a veritable autumnal “fruit cocktail” - green berries and raisins interspersed with perfect, concentrated berries. The solution - careful sorting in the field and even more diligence on the sorting table. Thank goodness we are a boutique operation; hand sorting is intensive and exhausting work! The grapes that passed the gauntlet were as perfect as Cabernet Sauvignon gets.

The palette of clones in the vineyard offered an array of characteristics when it came time to blend. The dark brooding fruit and chocolate tones from clone 7, the structure and intensity from clone 4 and the bright effusive fruit of 337 resulted in a wine of precocious aromatics and penetrating depth. This, coupled with what is quickly becoming our trademark velvety, lush mouthfeel, show the evolution of a vineyard that is truly coming of age.

TASTING NOTES - “The 2006 Meteor Vineyard Estate is saturated violet tinged ruby color. Vibrant and intense, the Estate Cabernet displays rich black cherry and cassis aromas overlaid with dark chocolate. This is classically structured Cabernet; succulent and vivacious dark fruit flavors supported by fine ripe tannins.” *Dawnine Dyer, Winemaker*