

2006 METEOR VINEYARD
SPECIAL FAMILY RESERVE
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 longtime Napa Valley winemakers, Bill and Dawnine Dyer. The 2006 Meteor Vineyard Special Family Reserve is the second release. For this vintage, only 3 barrels were produced, making less than 75 cases.

BLEND	100% Cabernet Sauvignon, 67% Clone 7, 33% Clone 4
BARRELS	Aged 20 months in new French oak
ALCOHOL	14.5%
TA	5.7g/l
pH	3.61
RETAIL PRICE	\$300

VINTAGE NOTES - The 2006 harvest was far more challenging than 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.

For 2006, the dark brooding fruit and chocolate tones from clone 7 blended with the structure and intensity of clone 4 to produce a wine of great intensity. 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 Special Family Reserve is deep ruby in color and offers aromas of wild black raspberry with hints of chocolate and espresso. On the palate the wine is densely packed and shapely with saturated dark fruit flavors, noteworthy dusty tannins and superb length.”
Dawnine Dyer, Winemaker