

# 2006 “Kubli Bench”

## Cabernet Sauvignon

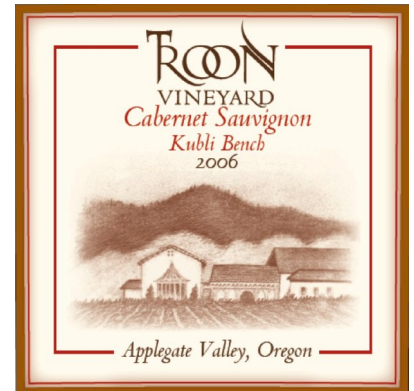
### Details

**Grape Variety/Origination** 95% Cabernet Sauvignon, 5% Cabernet Franc  
Applegate Valley

**Growing Conditions:** A warm and even year with a perfect harvest season.  
2006 was a good year for Cabernet Sauvignon at all sites.

**Winemaker Comments:** This is our first bottling under the new, "Kubli Bench" label. The Kubli Bench refer to a south facing alluvial fan above the Applegate River, bisected by Kubli Rd. This area with excellent exposure and good drainage, has proven to be a great site for Cabernet. The wine is sourced from several vineyards, all within this area.

**Tasting Comments:** Rich cherries and mocha this Cabernet shows it's growing area as one of the best in the valley. Blended to be embraced early, this sensual, bright, soft, cab has a beautiful variety of fruit that chooses to unveil itself slowly in a long lingering finish.

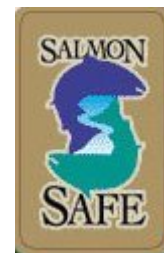


### Fermentation

**Method:** Fermented in small bins  
**Length:** 14-20 days  
**Temperature:** 68-85F  
**Maloactic:** Yes  
**Length of Barrel Aging:** 20 Months  
**Origin of Barrel:** 95% French Oak - Demptos, Sirugue, F. Freres, 5% Hungarian Oak - Demptos

### Technical Data

**Alcohol:** 14.1%  
**Brix:** 24.5 B  
**pH:** 3.6  
**Total Acidity (g/L):** 5.8 g/L



### Awards

### Pricing

Wholesale Price \$

Suggested Retail \$

