



BELL

WINE CELLARS

6200 WASHINGTON STREET

YOUNTVILLE, CA 94599

WINERY 707-944-1673

FAX 707-944-1674

E-MAIL:INFO@BELLWINE.COM

WWW.BELLWINE.COM

Cabernet Sauvignon 2006
Clone 6
Rutherford, Napa Valley

Vineyard

The Beckstoffer Georges III vineyard is located adjacent to Caymus, off the Silverado Trail in the renowned Rutherford subappellation of the Napa Valley. It was originally planted by Georges de Latour of Beaulieu Vineyard in 1928 and replanted by Andy Beckstoffer in 1994. Following his work identifying the differences between various Cabernet sauvignon clones, Anthony Bell spent many hours in this vineyard, introducing Clone 6 from budwood taken off BV's block 4, where he conducted the clonal trials in 1980. Those vines are among the oldest in the Valley, and are planted in gravelly loam soils.

Vinification

The grapes are hand-harvested and gently crushed to retain 40% whole berries. Prior to yeasting with Bordeaux red yeast, we cold soaked for 48 hours, increasing the richness and intensity of the fruit character. Color extraction utilizes a combination of manual pump overs via a screen during the initial fermentation, with gentle cap irrigation as the wine goes dry. The grapes were drained and pressed at dryness. The free-run and press wines were kept separate. Following fermentation the wine went through malo-lactic fermentation in the barrel. The wine was aged in 93% French oak, thin stave barrels for approximately 21 months and racked every other month to naturally clarify the wine and soften the tannins. With no filtration or fining, the wine was laid down in bottle for 12 months aging prior to release.

Vintage Notes

The 2006 growing season began with heavy rains and floods around the Napa Valley. Rainfall continued well into spring with later than usual bloom and set in June. A record heat wave in mid-July failed to damage vines as they were slightly behind in the cycle. Normal, mild weather returned in August and continued, allowing for paced ripening. Cold weather with rain in October slowed sugar accumulation while allowing extended hang time, which enhances maturity and optimal development of flavors. Overall, the season was an outstanding year and has produced wines with beautiful structure, great color, and high natural acidity.

Tasting Notes

Our 2006 vintage is characterized by dark ruby color, firm supple tannins, good natural acidity and concentrated flavors. Overtones of black cherry, currant and blackberry in combination with undertones of chocolate, coffee and pepper meld with the vanilla and cedar nuances of French oak in waves of complexity. On the palate the wine is deep and brooding, with great structure and depth of flavor. The wine has concentrated yet supple tannins, good fruit and acidity and a persistent finish, contributing to a finely balanced wine consistent with the classic Bordeaux style of our prior releases. This vintage shows great potential and promises to be long lived.

Technical Analysis

Varietal:	Cabernet Sauvignon, 100%, Jackson Clone
Source:	Beckstoffer Georges III Vineyard, Rutherford, Napa Valley
Harvest Date	November 1, 2006
Harvest Sugar	27.4 Brix
Harvest Acid	0.61 gm/100ml
Total Acid	0.59 gm/100ml
pH	3.64
Alcohol	14.8%
Aging	21 months in 93% French Oak, 7% American Oak, 95% new
Bottle Date	July 2008
Production	2,000 six-bottle cases

