

ABEJA



2006 CABERNET SAUVIGNON

HARVEST DATES: September 12, 2006 – October 24, 2006

VARIETAL COMPOSITION: 82% Cabernet Sauvignon, 14% Merlot, 4% Cabernet Franc

VINEYARD SOURCES: Heather Hill; Sagemoor: Bacchus, Dionysus & Weinbau; Hedges Estate Vineyard; Blue Mountain Vineyard; Kiona Vineyard; Wallula Vineyard

APPELLATION: Columbia Valley

OAK COMPOSITION: 100% French, medium toast; 60% new, 40% one & two year old

BARREL AGING: 22 months

CHEMISTRY: Alc. 14.9%, pH 3.7, TA .56 g/100ml

BOTTLING DATE: August 22, 2008

RELEASE DATE: March 1, 2009

OPTIMUM TIME FOR CONSUMPTION: Through 2021

Gorgeous, refined and supple, this is our flagship wine from a vintage defined by elegance and grace – picture a dancer. The 2006 growing season started with a mild spring but finished with an usually dry, hot summer. This led to earlier-than-usual flavor maturity, and while we had hoped for the corresponding lower-than-normal sugar levels as well, the result was actually the development of bright higher tone characters and a beautiful clear fruit profile. A good splash of Merlot adds roundness and silkiness, and the bright fruit lends itself to a smooth, polished mid-palate. These elements make for a pretty, lush wine that is approachable and delicious upon release. The age of the vines, seventy-five percent of which are twenty years or older, contributes to its aging potential.

From the 2002 vintage forward, all of our fruit is sorted in a unique and meticulous manner, which contributes to the finesse and elegance of our wines. The first sorting takes place when the fruit is handpicked. Once at the winery, the clusters are again viewed and sorted by hand before going into the destemmer. After destemming, the berries are sorted a final time. The result is the fermentation of pure fruit, absent of any other material, and a wine that is stylish and pure with tannins that are never bitter or green.

Classic Cabernet Sauvignon characteristics combine with mulberry, creamy boysenberry, and vanilla in a wine that isn't as dark and tannic as 2005, but has every bit as much personality. We are very happy with this Cabernet Sauvignon, and while it is drinking really well even in its youth, we look forward to enjoying it for years to come.

The music on this one was simple. To me, the wine has many different layers and nuances that need a classic album, filled with subtlety and detail, like Pink Floyd's *The Wall*. Their signature flying pigs at their concerts make me think of the "pig plate" at *Higgins Restaurant* in Portland, Oregon. For lighter fare, I would pair this wine with a ginger-beef salad or a grilled pork chop with a root-vegetable gratin. Never underestimate the power of the root vegetable, which pigs love too!

John Abbott—Winemaker