



Zacherle Wine: Cabernet Sauvignon 2006 Wall Vineyard Mt. Veeder

Vineyard: Duane Wall, General Manager for the US cooperage Nadalie USA, farms an old vineyard site near his home at 1800 ft on Mt. Veeder in the Napa Valley. Its steep hillside and mixed soils derived from both volcanic activity and sedimentary uplift are ideal for Cabernet Sauvignon and Cabernet Franc. A partnership was born between Duane and Nile Zacherle in 2004 to vinify a wine that would be married to a personally styled barrel of French Oak origins. Their belief is that the uniqueness of a barrel built for the wine enhances the wine's quality, flavor and focus.

Tasting Notes: The color is a dense and dark ruby that offers aromas of brandied cherries and blackberry syrup along with notes of cedar, bay laurel and hints of toffee and cocoa. The palate is soft, yet full and round offering firm structure with fine grained silky texture. The long length finishes with toasted almonds, hints of coffee and blueberry fruit. Best from 2010 to 2020.

Technical Notes:

Blend: 95% Cabernet Sauvignon 5% Cabernet Franc from the Wall Vineyard in the Mt. Veeder AVA of Napa Valley

Harvest Date: October 12, 2006

Harvest Chemistry: Brix: 26.6 Total Acidity: 6.2 g/L pH: 3.71

Vinification: Destemmed to a small open-top fermenters, cold soaked for 3 days, warmed and then inoculated with D21 yeast, punched down 3 times per day and pressed at dryness. The fermentation temperatures were cool overall ranging from 80 to 83 F. Racked to barrels for malolactic fermentation (MLF) and again post MLF, then aged for 26 months in barrel. Racked and blended prior to bottling.

Barrel Program: 100% new french oak (Special Selection per Duane Wall 100% Nadalie Tight Grain)

Wine Chemistry: Alc. v/v: 14.9% pH: 3.83 Total Acidity: 5.3 g/L

Bottled: December 7th, 2008 Cases: 50 cases

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