

There's nothing quite like waking up to floods on New Year's Eve day to start a year. Rains flooded Northern California and the rest of the state and continued long enough to delay bud break. Then, as if written in a movie script, warm summer days helped move grapes into a normal harvest timeline.

Cooler days in August and September let the grapes hang and fully develop ripe, rich flavors. Harvest stretched into late October and never pushed winemakers with too much fruit on the crush pad. Slower days gave Winemaker Alex Cose greater opportunities to get the most out of every lot.

After a gentle crushing and destemming, the grapes were moved to stainless steel tanks for three days of soaking. This helped extract color and fruit flavors before we inoculated with yeast. After 10-14 days of primary fermentation, the wine was pressed and aged in French and American oak barrels for 14 months before bottling.

The Central Coast once again comprises the



AVALON

CALIFORNIA

CABERNET SAUVIGNON

VINTAGE 2006

core of our wine. Grapes from vineyards in Santa Barbara up through Monterey make up 74 percent of the blend. Alex maintains contracts for much of the grapes. All during harvest, he sees the wine 3 to 4 years into the future and the best way to get there through additional grape sourcing, blending and other winemaking protocols.

Our 2006 blend included Paso Robles Merlot for a lush fruit middle; Syrah for its blueberry note; Tempranillo with its exotic spice; and Zinfandel for a jammy note. The nose shows cherry pie, rhubarb, boysenberry jam, and a hint of rosemary. French oak adds a touch of vanilla and nutmeg. The wine drinks of juicy blue and black fruit flavors with subtle oak to round and balance the wine.

Composition: 80% Cabernet Sauvignon, 9% Merlot, 7% Syrah, 3% Tempranillo, 1% Zinfandel

Stats: 13.5%, ph 3.69, TA 5.8

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