



**2006 Six Degrees Tasting Notes:**

Wine: 2006 Six Degrees

Date Harvested: October 25, 2006

Date Bottled: March 23, 2008

Release Date: January 2009

Production: 480 cases

Brix: 25

pH: 3.58

Produced from a single vineyard sitting high above the Russian River Valley in Sonoma, this amazing 100% Cabernet Sauvignon wine continues to be a coveted wine throughout the country.

The juice went through a 14-day fermentation with a 5-day extended maceration. During this time three punch downs a day were performed giving maximum skin to juice contact. The wine was barrel aged for 18 months in 100% new French oak.

The 2006 Six Degrees is seductively smooth and reaches every part of the palate with amazing balance. Aromas and flavors of sweet fruits and vanilla dominate with a tremendous integration of tasty French oak flavors. Decant and enjoy watching this wine develop in your glass.