



Napa Valley Cabernet Sauvignon

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Jeff believes in working only with mountain Cabernet; quality vineyards at higher elevation give Cabernet unparalleled structure and intensity. The 2006 Jeff Gordon Napa Valley Cabernet Sauvignon is a blend of two very special mountain vineyards on opposite sides of the valley: the first is on the rocky, volcanic soils of Atlas Peak; and the second is on a rocky hillside just north of the town of St. Helena in the Spring Mountain appellation. Both of these vineyards are located approximately 1,000 feet above the Napa Valley floor.

This full bodied wine is big and smooth with a pleasing structure. It has a dense red color with aromas of flower petal, black cherry, and smoky oak. The wine is thick and juicy on the palate with intense flavors of ripe raspberry, chocolate, and cassis. The finish is long and firm with hints of earthy dust. With all its upfront fruit (typical for the 2006 vintage) this is a wine that can be enjoyed now. However, if cellared, this wine will continue to improve for over 10 years. This Cab pairs well with savory dishes, such as lamb shank and braised beef ribs, or robust cheeses.

The two vineyard lots were vinified separately before blending. After a two day cold soak, a combination of punchdowns and pumpovers were employed during fermentation to gain maximum extraction from the skins without the harsh tannins. The wine was barrel aged for 20 months prior to bottling: 25% new American, 25% 2-3 year old American and 50% 2-3 year old French. 250 cases produced.



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