

VA PIANO  
*Vineyards*



2006 Aloysius Cabernet Sauvignon

Harvest Dates: September 20<sup>th</sup> - October 24<sup>th</sup>

Varietal Composition: 80% Cabernet Sauvignon

16% Cab Franc

2% Merlot

1% Malbec

1% Petit Verdot

Vineyard Sources: Va Piano Estate (Walla Walla)

Portteus (Zillah)

Klipsun (Red Mountain)

Phinney Hill (Horse Heaven Hills)

Birch Creek (Walla Walla)



Appellation: Walla Walla Valley  
Columbia Valley

Oak Composition: 60% New French Oak  
40% Neutral Oak

Barrel Aging: 22 months

Chemistry: Alc % 14.1  
TA .55 g/100ml  
pH 3.82

Bottling Date: July 18, 2008

Case production: 193 cases

Price: \$45/750ml

Tasting Notes:

I am very excited to introduce our second release, the 2006 Aloysius Cabernet Sauvignon. This wine is a classic example of what Washington State vineyards has to offer. The nose opens with classic aromatics of cassis, fresh mixed berry fruit and ripe black cherry aromas. Layers of velvety tannins are balanced with natural acidity keep the palate lively. This is a very balanced, beautifully textured and elegant wine. Enjoy now through 2020. **Justin Wylie**