

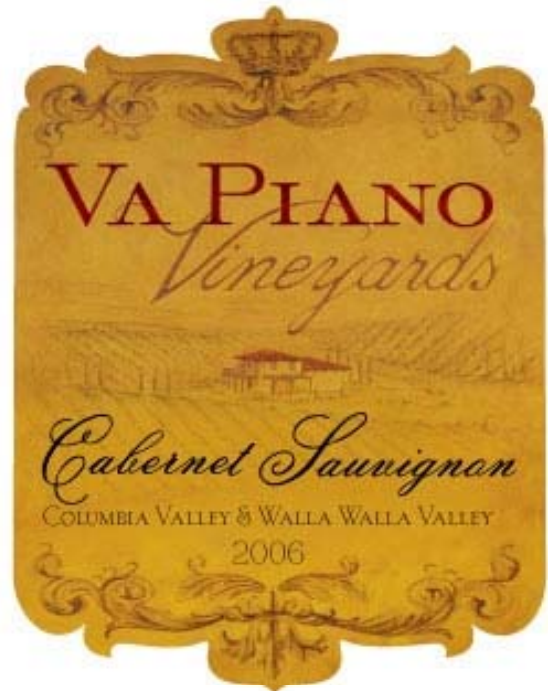
VA PIANO
Vineyards



2006 Cabernet Sauvignon

16 Barrel Lot

Harvest Dates:	September 27 - October 19, 2006
Varietal Composition:	94% Cabernet Sauvignon, 3% Petite Verdot & 3% Cab Franc.
Vineyard Sources:	32%-Va Piano Estate Vineyard 17%-Seven Hills Vineyard 17%-Porteus Vineyard 17%-Klipsun Vineyard 17%-Phinney Hill Vineyard
Appellation:	Walla Walla & Columbia Valley
Oak Composition:	55% New French Oak 45% Neutral Oak
Barrel Aging:	22 Months
Chemistry:	Alc 14.1%, pH 3.8, TA .58 g/100ml
Bottling Date:	July 18, 2007
Case Production:	392 cases (750ml)



2006 Vintage Description

Weather surrounding the bloom period and fruit set was ideal, with warm temperatures leading into May and June. Summer temperatures reached 100 + degrees on multiple days and continued through the late summer. As sugar levels were on the rise in August and September we were blessed with a little rainfall allowing the ripeness to catch up with sugars. The combination of cooler temperatures and the added rainfall slowed down the sugar development and permitted the berries to develop better flavors, tannin, and seed maturity. Overall grape quality exceeded my expectations, with average sugars and good acid balance.

Winemaker Notes

I am pleased to introduce our fourth vintage, the 2006 Cabernet Sauvignon. This wine is a classic example of what Washington State has to offer, where the average vine age exceeds 14 years. The vineyard profiles reach a wide range of soils, grower personalities, management styles and unique fruit characteristics, which when blended together, produced a very special wine. 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 to keep the palate lively. This is a very balanced, beautifully textured and elegant wine. Enjoy now through 2020. **Justin Wylie**