



## 2006 JACK QUINN RUTHERFORD CABERNET SAUVIGNON

This 2006 vintage started with a wet winter followed by some late spring rain delaying bud break but leading us to healthy vines with a moderate crop load. The growing season had been marked by two big heat waves in June and July with no rain up until October. The moderate weather following those two early heat waves helped us to extend the period of ripening so that the grapes were able to fully mature with a great acidity, fruit expression and tannins quality.

The 2006 Jack Quinn offers a pure ripe cabernet fruit bouquet with spicy currant, blackberry as well as stawberry notes completed with a creamy vanilla oak. This is a complex full bodied wine with some mouthcoating tannins which give us an overall impression of grace and elegance.

This elegant Cabernet is enjoyable right now, but also has the structure to evolve beautifully and gain complexity over the next 7-10 years.

*Harvest Date: October 28*

*Release Date: Spring 2009*

*Blend: 97% Cabernet Sauvignon, 3% Merlot*

*Aging: Aged for 24 months in 100% New French Oak Barrels*

*Cases Produced: 153*

*Suggested Retail: \$75*