

# 2006 CORLISS CABERNET SAUVIGNON



## *Tasting Notes*

The 2006 Cabernet shows dark plum and blackberry fruits on the nose with underlying aromas of dried leaf, mocha, menthol and graphite. Rich and dense in the mouth with flavors of blackberry, licorice and Christmas spices being supported by a firm minerality. Fine, ripe tannins lead way to a long, drawn out and lingering finish.

## *Winemaking Notes*

Warm summer months during 2006 resulted in Cabernet grapes with dark fruit flavors, excellent color density and ripe tannins. Fruit was sourced from several top vineyards in the Columbia Valley including Stillwater, Bacchus, Dionysus and Weinbau. The Cabernet grapes were harvested throughout September and October, and brought to the winery for hand sorting into small oak fermenters. Gentle pumping over of the cap 2-3 times/day gently pulled the dark color and flavors from the skins. At the completion of fermentation, ferments were gravity-drained into French oak barriques where the wines underwent the secondary malolactic fermentation. Wine lots received an extended maturation period of 33 months in barrel, over which time a final blend was assembled and then put into bottle. This wine was allowed to mature in bottle for a further 2 ½ years prior to release.

## *Barrel program*

100% French Oak, 80% new for 33 months