



## SAN MARTIÑO WINERY & VINEYARDS: CABERNET SAUVIGNON RESERVE 2006

### GRAPE SOURCES:

100% Cabernet Sauvignon from Newsom Vineyards located in the High Plains appellation of west Texas. This vineyard is 5 miles north of the town of Plains which is located on SH 380 approximately 15 to 20 miles from the New Mexico-Texas border at an altitude of 3,642 ft.

### 2006 VINTAGE NOTES:

The growing season in 2006 started early with bud break about two weeks ahead of the historical average. The season began with an abundance of moisture in the soil from the winter rains and the weather was fairly cool with a significant amount of cloud cover and periodic rain showers during the spring. A late freeze in April devastated crops across the south and we lost about 70% of the buds from this harvest year.

The remainder of the grape berries had a good and long veraison period beginning in late July. August started warm but soon unusual rains set over most of West Texas. The month of August was wet delaying berry ripening by almost two weeks. September started cool but sunny until the grapes were close to 22 brix and then clouds, rain and cool weather established itself over the vineyard area. Spots of sunshine and sudden peaks of heat were the norm and during a break in mid September and prior to the arrival of a hurricane we decided to pick even though the grapes were not ripen evenly.

Grapes were harvested in mid September at an average 24.0° Brix, fermented in stainless steel tanks for 14 days (with additional vatting time of 2 weeks) and aged 32 months in 60-gallon American and French oak barrels from TW Boswell and World Cooperage. The wine was bottled in January 2010.

After receiving the grapes at the winery it was decided to do an extended maceration due to the unevenness of the levels of sugar among the berries and heavy color extraction was required. We helped nature by adding enzymes that broke down the skins of the berries allowing a bit more color. Cold soaks for two days before fermentation and then two weeks after fermentation stabilized the color of the Must. Gentle pressing at only 1.5 A instead of the usual 2 or 3 helped reduced vegetative aromas. With a high acid Must, we induced Malolactic Fermentation in the barrels instead of the tanks with the expectation to increase some of the mid-palate mouth feel with the help of the oak. The wine was placed in 30% new oak, 30% in one year old barrels, 30% two year old barrels and the remainder in neutral barrels trying to preserve as much of the fruit characteristics as possible. The wine was racked three times during the aging process and removed from barrels Nov of 2009 after a lengthy rest.

This was one of most challenging harvest in memory. As with most of our wines, the hands, energy and time of many volunteers are in every bottle. You are taking a part of us and many others with you with each bottle of this Cabernet. The result of all the hard work is a wine for the ages. Opaque, inky color is followed by concentrated aromatics of lush black fruit, graphite, coffee, dark cocoa powder, licorice, and cola syrup. The dense flavors and balanced tannins integrate beautifully for a long, layered finish. Open this wine 30 to 45 minutes before drinking. It should be served at a temperature of 68 F. Drink now or age for up to 8 years under proper cellaring conditions.