



CLARE LUCE ABBEY
Estate

CLARE LUCE ABBEY 2006 CABERNET SAUVIGNON

Harvest Date

October 26, 2006

Barrel Age

23 months, 70% new oak

Cooperage

Treuil, Trust, Sylvain, Roberts & Sons

Bottling Date

December 10, 2008

Alcohol

13.9%

Winemaker

Gerry Rowland

Unusually cool temperatures and record rains during winter and early spring of 2006 delayed bud break slightly but rising temperatures in early May led to rapid shoot growth and allowed the vines to play catch up. After a hot summer, long warm October days allowed for extended hang time and a smooth albeit later harvest.

The Clare Luce Abbey Estate mountainside vineyard includes 7 acres planted to cabernet sauvignon clone 7 on 110R rootstock. Trellising is Guyot simple single for cluster profiling and low yield farming.

Pleasing and exotic aromas of tobacco leaf and sandalwood combine with rich baking spices of cardamom and clove on the nose. On the palate opulent flavors of blackberry, espresso bean and ripe black cherries carry to a lengthy finish. Smooth texture and soft tannins make this wine a perfect compliment to many foods with braised meats being a favorite here at the winery. Enjoy this wonderful 100% cabernet now and for the next five to ten years.