

Cakebread Cellars



2006 Benchland Select Cabernet Sauvignon Napa Valley

Vineyards

Our 2006 Benchland Select Cabernet Sauvignon was crafted from two prime vineyard sites in the heart of Napa Valley's gently sloping western benchlands, with 63% of the grapes coming from the Oakville appellation and 37% from the Rutherford appellation. These sites enjoy ideal eastern exposures, mild afternoon temperatures and well-drained soils, ensuring their fruit ripens slowly and evenly throughout the growing season. We hand-harvest, ferment and age each block separately to capture its unique qualities, then blend the lots to create a Napa Valley Cabernet Sauvignon of exceptional fragrance, depth and character.

Vintage 2006

In 2006, a wet spring delayed budbreak and set back vine growth through June. A hot spell in mid-July quickened vine development and sugar accumulation, but August brought a return to cooler temperatures, which persisted through the balance of the growing season. This mild, classic late-summer and early-fall weather pattern allowed for slow, even ripening of our Benchland Select grapes, which were harvested between October 23rd and October 25th.

Winemaking

To craft our Benchland Select Cabernet Sauvignon, Cakebread Cellars winemaker Julianne Laks ferments the fruit from each vineyard site separately, employing the tank sizes, yeast strains, fermentation temperatures and maceration techniques best suited to each lot, which vary not only by location and ripeness level, but also by clonal type. These specialized fermentations and the lot-specific barrel aging regimens Julianne employs ensure that the finest attributes of each vineyard site are reflected in the final blend. Our 2006 Benchland Select spent a total of 21 months aging in French oak barrels, 47% new, before bottling in July, 2008.

Tasting Notes

This sumptuous Napa Valley cabernet sauvignon offers fragrant aromas of blackberry, boysenberry and ripe fig coupled with seductive loam, leather, dark chocolate and spice scents. Full and well-rounded on the palate, its lavish blackberry, black cherry and dark chocolate flavors are framed by powerful, yet supple tannins and extend into a long, lush finish. Seamlessly structured, with dense, concentrated fruit, this latest edition of our luxurious Benchland Select Cabernet Sauvignon drinks beautifully now, but will reward another 6-8 years of bottle aging.

Grape variety: 100% Cabernet Sauvignon

Vineyards: 100% Napa Valley (63% Oakville, 37% Rutherford)

Harvest dates: October 23-25, 2006

Fermentation: 100% stainless steel

Barrel aging: 21 months in French oak, 47% new

Alcohol: 15.1%

Total acidity: 0.65 g/100 ml

pH: 3.65

Bottled: July 2008

Winemaker: Julianne Laks