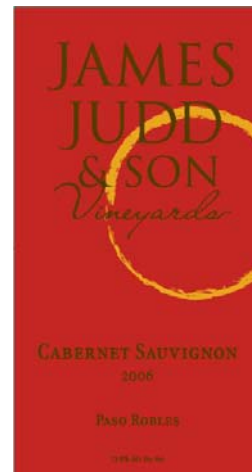




# James Judd & Son Vineyards

## 2006 Cabernet Sauvignon

<b>VARIETIES:</b>	76% Cabernet Sauvignon 24% Petit Verdot
<b>APPELLATION:</b>	Paso Robles
<b>VINEYARD:</b>	Estate
<b>HARVEST DATE:</b>	November 8, 2006 (Cabernet) October 16, 2006 (Petit Verdot)
<b>BRIX AT HARVEST:</b>	23.6°
<b>ALCOHOL:</b>	13.9%
<b>ACIDITY:</b>	0.67 g/100 ml
<b>pH:</b>	3.68
<b>RESIDUAL SUGAR:</b>	0.04 g/100 ml
<b>DATE BOTTLED:</b>	December 9, 2008
<b>CASES PRODUCED:</b>	928



### GROWING CONDITIONS

2006 featured a normal bud break following an unusually wet spring with significant rainfall continuing through June. A warm, pleasant summer with a blazing 10-day stretch of 100+ degree temperatures followed into mid-July. Harvest began slightly later than normal. Reinvigorated vines (salts leached from the soils from spring rains) and prudent thinning induced small clusters which produced lush wines.

### WINEMAKING

Our grapes were harvested, destemmed and crushed into a stainless fermentor, and then inoculated twenty-four hours later with PDM yeast. The must was pumped over three times daily for fifteen days prior to pressing. After completion of malolactic fermentation, this wine was aged in a combination of American, French and Hungarian oak barrels for twenty-four months prior to bottling.

### TASTING NOTES

Email us at [jamesjuddwinesales@gmail.com](mailto:jamesjuddwinesales@gmail.com)

JAMES  
JUDD  
& SON  
*Vineyards*

ESTATE GROWN  
PREMIUM WINE AND GRAPES

Intense aromas of black currant and olives with a whiff of sage complimented by a background of spicy oak.

**CELLARING**

Ready to be enjoyed today and will continue to improve in your cellar for another 4-7 years. Ideal drinking years will be 2009-2014.

**FOOD SELECTION**

Will compliment savory meat and poultry as well as chocolate desserts.

**MEDALS**

**Silver:** 2009 Monterey Wine Competition