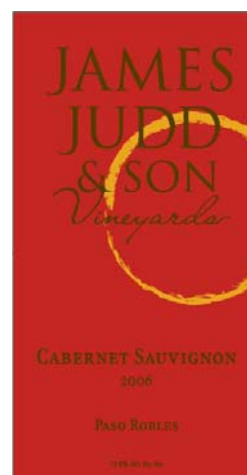


James Judd & Son Vineyards 2006 Cabernet Sauvignon

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

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