

2006 FORESHADOW CABERNET SAUVIGNON

Columbia Valley • Washington

VINTAGE

The 2006 vintage was extraordinary in respect to flavor and complexity. With a cool, wet spring, followed by two significant heat spells in excess of 100 degrees, the weather was somewhat up and down. Fall began cool and slightly wet, then shifted to ideal 80 degree weather for nearly three full weeks with sunshine throughout October. The red wines from this vintage show red to dark fruit flavors with soft, lush tannins.

APPELLATIONS/VINEYARD

48% Columbia Valley:	45% Conner-Lee
	3% Dionysus
44% Horse Heaven Hills:	44% McKinley Springs
5% Red Mountain:	5% Klipsun
3% Yakima Valley:	3% Elephant Mountain

FINAL BLEND

83% Cabernet Sauvignon, 8% Petit Verdot,
6% Malbec and 3% Syrah

AGING

Aged for 20 months in new, one and two-year-old French oak barrels. All of the barrels were three-year air dried, thin stave, medium toast with toasted heads mostly from Taransaud and Gamba.

CASES PRODUCED

1813 cases/750mL • 16 cases/1.5L • 72 bottles/3.0L

TECHNICAL DATA

Bottled August 2008, pH 3.75,
TA .58, alcohol 14.9% by volume



FORESHADOW

Suggesting, hinting, indicating, or showing what will occur later

TASTING NOTES

Our Foreshadow Cabernet Sauvignon showcases our best Cabernet Sauvignon vineyards in the Columbia Valley, Horse Heaven Hill and Red Mountain appellations. The wine's aromatics are complex and show the red to dark fruits of cherries, raspberries and black currants accented by cocoa, subtle herbs, cola and allspice. The wine enters the palate sweet, has a full, voluminous mid palate and shows flavors of plums, berries, figs and black olives accented with tar, dried herbs and an earthy minerality. The wine has a long finish that is layered with lush, fine grained tannins. Cellar 6-12 years.

WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before de-stemming. The grapes were only de-stemmed and gently moved to our red wine fermentors with a high percentage of whole berries. All the wine lots were cold soaked in open and closed top fermentors for four to five days prior to fermentation. Once inoculated with Bordeaux Red yeast, the wine was allowed to ferment at temperatures between 80 and 90 degrees Fahrenheit. Two to three daily punch downs coupled with aerative pumpovers precipitated gentle extraction. After approximately 5 to 7 days of fermentation, the wines were gently basket pressed between 2 and 5 Brix. All the free run and press wines were separated and aged independently from one another. Primary and malolactic fermentations were completed in new and used French oak barrels. During the aging process, the wines were gently racked from barrel to barrel every three months and egg white fined before bottling to help soften the tannins and improve the clarity of the wines.

