**2006 Portfolio Limited Edition**

**Vintage Note**

Abundant rain in winter and spring, with a cool growing season, a short heat spell in July and ideal warm weather in August. A late cool harvest with foggy morning and cold nights. It was a perfect weather conditions which allowed us to bring in our Cabernet Sauvignon and Cabernet Franc at optimal ripeness, density, concentration and age worthy wine.

Portfolio Limited Edition shows aromas of fresh rose petals, licorice and cassis intertwined with spicy sweet oak. Simultaneously silky and dense on the palate with flavors of huckleberries, cassis, espresso and black cherry, the finish is lingering with some minerality, juiciness and smooth tannins. The wine will cellar well for many decades.

**Winemaking Note**

**Composition:**  Cabernet Sauvignon 90%, Cabernet Franc 10%

**Fruit Sources:** Hendry Ranch Block 8 and Detert East

**Age of Vines:** CS 32 years and CF 27 years

**Date of Harvest:** October 14th and 15th

**Fermentation:** Fermented in 1-ton bin

**Winemaking:** No pump, no fining, no filtration, natural gravity flow

**Skin Contact:** 37 days

**Malolactic Fermentation:** In barrel

**Barrel Aging:** 31 months in 100% New French Oak

**Cases:** 200

**Accolade**

