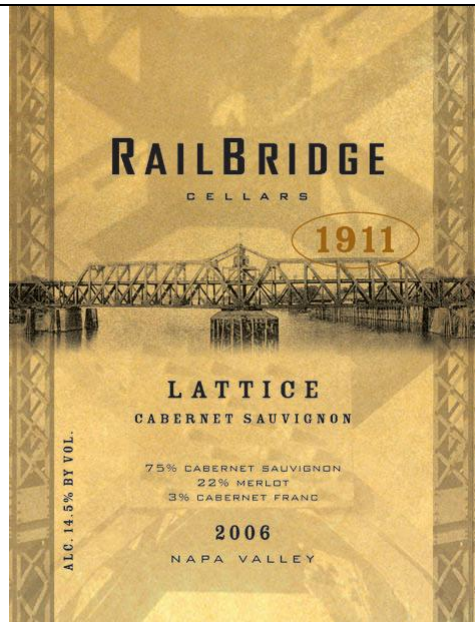


2006 LATTICE CABERNET SAUVIGNON



VARIETAL:	75% CABERNET SAUVIGNON, 22% MERLOT, 3% CABERNET FRANC
APPELLATION:	NAPA VALLEY, OAK KNOLL AVA
ALCOHOL:	14.5%
T.A.:	0.54 G/100ML
PH:	3.52
BRIX AT HARVEST:	23-24.5°
ML:	75%
BARREL REGIME:	100% FRENCH, 30% NEW
BOTTLING DATE:	4-11-2011
AGING POTENTIAL:	8 YEARS FROM VINTAGE
PRODUCTION:	100 CASES
FOOD PAIRING:	GRILLED MEATS, PRIME RIB, BRAISED MEATS, BEEF SPARE RIBS, WILD GAME
SUGGESTED RETAIL:	\$24.50

FERMENTATION DESCRIPTION

- CRUSHED WITH THE ROLLERS WIDE TO MINIMIZE THE AMOUNT OF BROKEN FRUIT
- COLD-SOAKED FOR TWO DAYS
- ENDOFERM BDX WAS THE MAIN STRAIN OF YEAST USED
- FERMENTATIONS LASTED 8 TO 12 DAYS
- WINES UNDERWENT EXTENDED MACERATION FOR 4 - 6 DAYS ONCE FERMENTATIONS WERE DRY
- WINES WERE PRESSED TO 1.5 BAR AND FRACTIONS- WERE COMBINED AS NO ASTRINGENCY WAS DETECTED
- WINES WERE SETTLED FOR 8 - 10 DAYS AND RACKED INTO BARREL

AGING DESCRIPTION

- AGED IN FRENCH OAK BARRELS WITH A MIXTURE AS FOLLOWS: 1. 20% NEW AND 80% 18-MONTH OLD (SEGUIN MOREAU, TARANSAUD, T.W. BOSWELL, AND NADALIE)
- BARREL AGED FOR 36 MONTHS

WINEMAKER TASTING NOTES

LATTICE IS AN AMALGAMATION OF THREE BORDEAUX-STYLE VARIETAS THAT WERE AGED FOR TWO AND A HALF YEARS IN FRENCH OAK. THE BLEND OF THESE VARIETALS PROVIDES A RICH WINE WITH SOFT SUPPLE TANNIN AND THE AROMAS AND FLAVORS OF DARK CHERRY, PROVINCIAL HERBS, AND RIPE PLUM.

400 NORTH 16TH STREET, SACRAMENTO, CA, 95811

916.492.2530

WWW.RAILBRIDGECELLARS.NET