

# Field Stone

## 2006

### Cabernet Sauvignon

#### Alexander Valley

#### Field Stone Estate Vineyard

#### The Story Behind Our Cabernet Sauvignon

Before our first winery production of Cabernet Sauvignon in 1977, Field Stone's vineyards had acquired an enviable reputation for the outstanding quality of their Cabernet grapes that were sold to Chateau Montelena, Grgich-Hills, Jordan, and others. From the beginning, André Tchelistcheff, our long-time consultant, emphasized **the importance of planting a variety of top Cabernet clones instead of just one.** Like a mixed floral bouquet, clonally distinct Cabernet fruit yields a strikingly broad range of different aromas and flavors. **The result is more delightful blending possibilities on the winemaker's artistic palette and a singularly more intriguing, complex wine.** The budwood which we planted in our original vineyards during the sixties and seventies was from three celebrated Napa vineyard sites: the *BVI clone*, the source of Tchelistcheff's famed Beaulieu "Georges de Latour Private Reserve" Cabernets; the *May Vineyard clone*, the source of Joe Heitz's acclaimed "Martha's Vineyard" Cabernets; and the *Old Niebaum clone* of the lionized early Niebaum Cabernets. **To these heritage clonal we added two new highly praised Bordeaux clones in our estate planting expansion of the nineties: Clones 15 and 337.** Now in their full maturity, these vines have provided even further outstanding qualities to our Cabernet.

#### The Wine

**Here is a blend of mature fruit from all five of our distinctive estate Cabernet clones.** The result is, in short, terrific. The '06 release is a truly complex, expressive Cabernet that opens up with seductive, spicy, varietal aromas. Its equally expressive mouth-filling flavors of Bing cherries, plums, and blackberries are bountiful, with characteristics typical of **Field Stone's definitive "Alexander Valley Style": rich, fruit forward, with attractive notes of oak vanillin that never dominate.**

#### Harvest & Cellar Notes

Harvest Dates: October 17, 19, 27, & 29, 2006  
Average Sugar at Harvest: 26.3 Brix  
Barrel Ageing: 20 months in French & American Oak  
Average Acid at Bottling: 6.59 gm/liter  
Average pH at Bottling: 3.48  
Alcohol: 13.5% by volume  
Cases Produced: 2,050

