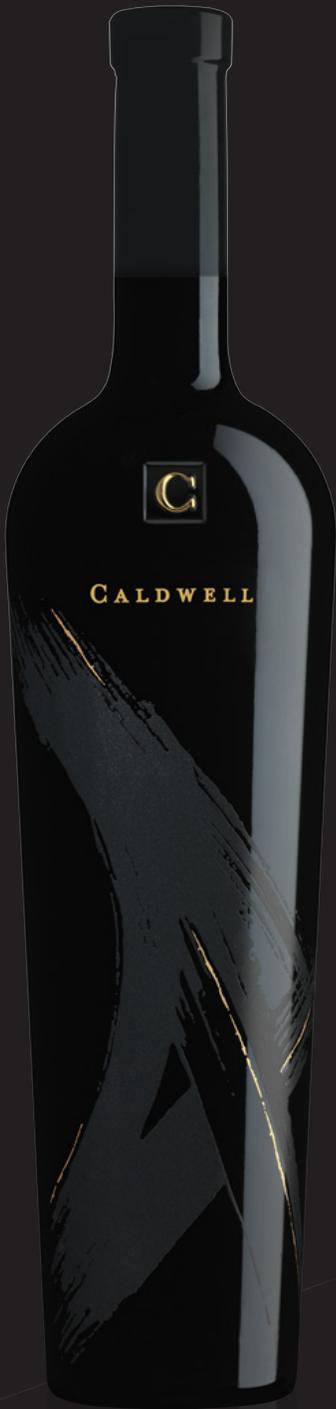


# 2006 CALDWELL GOLD

Napa Valley Cabernet Sauvignon Estate Grown



- Vintage: Third
- Composition: 100% Cabernet Sauvignon
- Appellation: Napa Valley, Coombsville District
- Vineyard: Caldwell Vineyard Estate, Established 1982
- Blocks: Block 15
- Elevation: 500 feet above sea level,  
Hillside, with 5% to 30% slopes
- Climate: The Coombsville region has a very unique climate which allows for an extraordinarily long growing season without the extreme hot and cold temperatures that are experienced in the rest of the Napa Valley.
- Soils: Shallow soils, 2 1/2 feet deep, reddish brown in color. Rare to Napa Valley, a combination of volcanic ash, Sobrante loam and stony clay and scoria rocks.
- Tasting Notes: 2006 Caldwell Vineyards' Cabernet Sauvignon 'Gold Reserve' is deeply, darkly hued. This 100% Cabernet Sauvignon immediately impresses with aromas of blackberry and dark plum, bitter chocolate, espresso and spice. The elegant palate is full and rich with complex notes of fig and blackberry jam, black pepper, coffee bean and an earthy minerality. Full tannins and a spine of acidity perfectly balance the lushness of the fruits. The long length leaves behind lingering notes of dark fruit and anise.
- Ageing: This wine will continue to age and drink well for the next 10 to 15 years.
- Alcohol: 14.9%
- pH: 3.74
- Production: 188 cases
- Price: \$150 per 750ml bottle  
\$325 per 1.5L magnum  
\$800 per 3L

CALDWELL VINEYARD

# 2006 CALDWELL GOLD

Napa Valley Cabernet Sauvignon Estate Grown

Proprietors: John and Joy Caldwell | Viticulturist: John Caldwell | Winemaker: Marbue Marke

## CALDWELL GOLD

### Viticulture

**Green Harvesting:** End of July to first week of August

**Deleafing:** Very selective pulling in July, depending on the season, we pulled prior to harvest. We pulled much less than other vineyards based on our trellis systems, exposures, soils, and late harvest dates.

**Harvest Date:** October 24th, 29, and 30th

**Harvest Details:** The 2006 vintage was marked by rain in the early part of the growing season (March/April). The temperature was ideal during bloom, which was followed by a very fast and uniform berry set. By harvest, picking times were back to normal with a moderate crop level. Berry sizes were smaller with thicker skins. The ripening season was marked by ideal conditions following the heat wave in June. The light rains during the season ensured the vines were without stress at harvest, (beautiful green leaves). In general, from a chemistry point of view, it was a low pH year.

### Winemaking

Earnest assessments of the grapes for the physiological ripeness begin as the sugars reach 25 degrees brix. Grape samples are then elevated daily for color, aroma, and flavor of the skins and juices. The decision is made to pick all or part of a vineyard block when ripeness is considered optimal. The primary fermentation and secondary fermentation is completed 100% in 59 gallon French Oak barrels with gentle cap management by OXO rack spinning. Maceration may last 30 to 55 days before the young wine is pressed based on taste and transferred back to original french Oak barrels for ageing. It is noteworthy to note that only the best eight barrels of Cabernet Sauvignon are selected for bottling.

### Ageing

**Coopers:** Tonnellerie Baron, Saint Martin, Hermitage, Saury

**Wood Origin:** 100% French oak barrels from Tronçais, Bertranges, Loiret, Jupilles, and grain-selected oak from unique forests from the center of France, (i.e. 30–40% of the barrels selected by wood grain, not forest).

**Ageing:** 20 months in barrel

**Percentage of New Barrels:** 100% new oak

**Topping-Up:** Every 2 weeks

**Filtering:** Unfiltered

**Bottling:** April 28th, 2008

## ABOUT CALDWELL

### Caldwell Vineyard

**Region:** Recognized for its unique terroir for over 40 years, Coombsville is in the process of gaining AVA status. It is approximately 11,200 acres with over 900 acres planted to grapes. The area is nestled in the southeastern region of the Napa Valley, between the city of Napa and the western ridge of the Vacca Mountain Range. The region constitutes about 3% of the Napa viticultural area.

**Established:** Originally with 53 acres in 1982. Over the years, the vineyard's high quality fruit has been the grape source for other noted high-end wine producers such as Pahlmeyer, Viader, Joesph Phelps' Insignia, Phillippe Melka, Merus, Mia Klein, and Patz&Hall.

**Vineyard:** Currently 123 acres, of which 65 acres are planted to grapes. 85% of the vines are French clones, with the remainder UC Davis certified California clones.

**Average Vine Age:** 20 years

**Average Yield:** 3 tons per acre

**Grape Varietals:** Cabernet Sauvignon 26.2 acres, Syrah 13 acres, Chardonnay 7.4 acres, Merlot 6.4 acres, Cabernet Franc 3.2 acres, Petit Verdot 1.5 acres, Sauvignon Blanc 1.5 acres, Tannat 1.1 acres, Carmenere 0.7 acres

### Caldwell Wines

2006 Caldwell Winery Case Production: 2350 cases

750 ml		(bottle price)	(case price)
2006	ROCKET SCIENCE <i>Proprietary Red</i>	\$48.	\$576.
2006	SILVER <i>Proprietary Red</i>	\$100.	\$1200.
2006	GOLD <i>Cabernet Sauvignon</i>	\$150.	\$1800.

### Varietal Collection of Pure Clonal Varieties

2008	SYRAH ROSE	\$20.	\$240.
2008	CHARDONNAY {CLONE 809}	\$40.	\$480.
2007	MERLOT {CLONE 181}	\$65.	\$780.
2007	PETIT VERDOT {CLONE 400}	\$65.	\$780.
2007	SYRAH {CLONE 174} {CLONE 300}	\$65.	\$780.
2007	SYRAH PORT (500ml)	\$65.	\$780.
2007	TANNAT {CLONE 474}	\$65.	\$780.