

# 2006 ROCKET SCIENCE

Napa Valley Proprietary Red Estate Grown



Vintage:	Fifth
Composition:	36% Syrah, 30% Merlot, 12% Cabernet Sauvignon, 11% Cabernet Franc, 4% Petit Verdot, 4% Tannat, 3% Carmenere
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Elevation:	500 feet above sea level; Hillside, with 5% to 30% slopes
Climate	The Coombsville region, with its close proximity to the San Pablo Bay, has a very unique climate which allows for an extraordinarily long growing season without the extreme hot and cold temperatures that can be 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 rocks.
Tasting Notes:	Lifting off with aromas of black cherry, blackberry, pipe tobacco and vanilla. The rocket boosters kick into high gear with flavors of succulent red fruit, savory herbs, clove and vanilla.
Ageing:	With a wonderful note of bright acidity to balance the rich dark fruits, this wine has the fuel needed to age for seven years or more.
Alcohol:	14.9%
Production:	1,404 cases
Price:	\$48 per 750ml bottle \$115 per 1.5L magnum

## CALDWELL VINEYARD

### Headquarters

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**"Houston, we have lift Off! Mission Control's scientists and engineers have launched this vehicle with a completely new fuel tank, new identification, and of course, much more thrust."**

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

## ROCKET SCIENCE

### Viticulture

**Green Harvesting:** End of July to first week of August (varies per block).

**Deleafing:** Very selective pulling in July, and depending upon the season, we also pull prior to harvest. We deleaf much less than other vineyards, due to our trellis systems, exposures, soils, and late harvest dates.

**Harvest Date:** We picked by micro-blocks between October 1st and November 9th.

**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.

### Winemaking

**Facility:** Wine production takes place 100 feet underground in a 20,000 square foot cave on the estate. We also provide custom crush for other small wineries.

**Fermentation:** Primarily barrel fermented, traditionally a method reserved for whites, is executed in small French oak barrels to allow for a smoother integration of the oak and fruit tannins. The little wine that is not barrel fermented is carried out in stainless steel tanks and one ton open-top bins.

**Maceration:** The juice from the various varietals undergoes an extended maceration before the young wine is pressed. Depending upon the varietal and vintage, maceration is 25–40 days.

### Ageing

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

**Wood Origin:** 100% French oak barrels from Tronçais, Loiret, Jupilles, and grain-selected oak from C.O.F. (i.e. 30%–40% of the barrels are selected by wood grain, not forest).

**Ageing:** 20 months in barrel

**Percentage of New Barrels:** 60% new oak, 40% once-filled barrels

**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 1981. 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 Proprietary Red	\$48.	\$576.
2006 SILVER Proprietary Red	\$100.	\$1200.
2006 GOLD Cabernet Sauvignon	\$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.