



# CORRA



## **2006 Corra Cabernet Sauvignon**

### **Vineyard and Winemaking**

The 2006 **Corra** combines Cabernet Sauvignon grapes grown in three distinct growing regions of Napa Valley; Rutherford and Oakville, on the west side of the valley, and across the valley to the East from Pritchard Hill. Although the wine is 100% Cabernet Sauvignon, each vineyard expresses its own personality, and contributes to a cohesive, integrated, and complex blend. Following an abundant 2005 harvest, the vineyards in 2006 produced fewer grape clusters with smaller berries. This naturally smaller-than-normal crop ripened with textbook uniformity during the warm summer months, and the vineyards for this wine were harvested between October 14 and October 25, 2006.

Once in the winery, the clusters were sorted and de-stemmed, then the individual berries were sorted to perfection. The wine was gravity-fed into stainless tanks, cold-soaked for about five days, and fermented on skins for a total of approximately 30 days. After pressing, the wine was transferred to 100% new French oak barrels for about 21 months prior to bottling in July 2008. A total of 230 cases were produced.

### **Tasting notes**

The 2006 vintage of **Corra** Cabernet offers aromas of gorgeous currant, black cherry, blackberry, chocolate and sweet toasty oak that burst out of the glass. This wine shows amazing purity of fruit, focus, balance and depth on the palate, with tiers of deeply concentrated fruit, anise, and licorice. Lush and full-bodied, this wine combines power, grace and finesse, offering a dense core of mocha-laced blackberry, wild berry and spice layered on top of silky, supple tannins. The seductive finish lingers, repeating the core flavor themes. This wine will leave you satisfied, yet wanting more.