



**PILLAR ROCK**  
ESTATE GROWN  
STAGS LEAP DISTRICT

**2006 Cabernet Sauvignon**

**Growing Season:** The 2006 growing season presented many challenges. Beginning with New Year's flooding, rain that continued into late spring that delayed budbreak. However, by June the sun reappeared and the vines were healthy and robust. A record setting 10-day heat wave helped the vines get back on schedule. Late summer cooling continued through harvest allowing for slow ripening

**Vineyard:** The 22-acre estate in the heart of the Stags Leap District is planted to Cabernet Sauvignon and Merlot. The Stags Leap District is renowned for its elegant, distinctive and full bodied Cabernet Sauvignon.

**Harvest:** Brix: 25.8°  
Acid: .66 grams/100ml  
pH: 3.60  
Harvest dates: 9/19/06 (Merlot) to 9/30-10/14/06 (Cabernet Sauvignon)

**Fermentation & Aging:** The 2006 vintage was fermented in our traditional style – 3 days of cold soak on the skins after sorting and destemming. A warm fermentation lasted 12 days followed by 9 days of extended skin contact before gentle pressing in a basket press. This vintage was aged in mostly new Chateau Ferré French oak barrels. Racked several times before bottling in the summer of 2008.

**Finished Wine:** Bottling date: June 26, 2008  
Release spring 2009  
Sizes: 777-6-bottle cases, 182-12-bottle cases, 239-1.5L, 6-3.0L, 3-6.0L bottles  
Bottle Age: More than 6 months  
100% Napa Valley Stags Leap District 100% estate grown, vinted and bottled  
Blend: 88.8% Cabernet Sauvignon  
11.2% Merlot  
Alcohol: 13.9%

**Winemaker's Comments:** Pillar Rock consistently makes Cabernet Sauvignon that is a hallmark of Stags Leap District style -- an elegant forward nose of berries and spices surrounded by full and deep flavors. This vintage will age gracefully for at least 15 years.