



## 2006 VIADER

66% Cabernet Sauvignon ♦ 34% Cabernet Franc

### 2006 GROWING SEASON:

The 2006 growing season presented a few hurdles, from record rainfall at the New Year to delayed bud break due to a cool spring. In June, the shoots eagerly pushed, and proper canopy management was critical. In July, temperatures soared over 100° for well over a week, but our grapes were protected by the canopy with vine rows oriented East-West. Manual leafing was performed to expose the fruit zone and improve air flow for uniform ripening. Temperatures cooled down in August allowing a steady ripening pace. Harvest dates Oct. 6 through Oct. 26. Hand-harvesting started at 10pm with the cold fruit arriving to our cellar immediately after.

### 2006 WINEMAKING NOTES:

The fruit was fermented in small batches of fewer than 6 tons each in stainless steel and burgundian concrete unlined tanks with 75% whole berries. Cold soaks occurred for up to 10 days, turning the volume of the tanks constantly. Fermentations were quick, averaging about 10-12 days, with temperatures below 85-88°F to preserve the delicate aromas. Pump-overs and irrigators were used as well as manual punch-downs and delestage (rack and return) increasing the gentle extraction and slowly building the density while broadening the middle structure of the wines.

Extended maceration periods of over 60 days of skin contact – more than double of previous vintages – was done to balance the big tannin structure with richer and denser fruit notes. Aged in 100% new French Oak for 24 months in our underground caves using mostly Taransaud and Francois Freres coopers with medium to heavy toast. Wines remained *sur lees* for a period of 6 to 8 months with batonage (stirring) every 1-2 weeks. Minimal racking was done to preserve delicate nuances.

### TASTING NOTES:

The 2006 VIADER Proprietary Cabernet blend is inviting and delicate to the palate with deep purple color and rich bouquet of lavender, Indian spices, bittersweet chocolate and dense dark red fruits. Enveloped in a firm tannin structure the wine shows notes of black pepper, cedar wood and cardamom tones that gracefully intertwine with fully ripened sweet fruit. It finishes with a spark of lingering bittersweet chocolate. Notes of ripe figs, plum and cigar wrap are the main expressions of this wine with some aeration in the glass, after ten or fifteen minutes, it offers floral notes, lavender and again rich spices. This wine has a commanding presence upon opening and requires some patience – 5 to 7 years at least or over an hour decanting – to unveil its complexity and concentration.

Cheers,

Alan Viader  
Director of Operations/Winemaker

Delia Viader  
Founder/Winemaker