

STAGLIN

FAMILY VINEYARD

2006 INEO
Napa Valley

<i>Release Date</i>	October 1, 2009
<i>Harvest Dates</i>	October 11—26, 2006
<i>Barrel Aging</i>	23 Months
<i>Oak</i>	100% French, 100% New
<i>Blend</i>	46% Cabernet Sauvignon, 36% Cabernet Franc, 18% Merlot
<i>Alcohol</i>	14.7%

Winemaker Tasting Notes

The 2006 growing season was defined by a very wet winter rain season, a late budbreak, and despite the one colossal heatwave in mid-July, generally moderate temperatures throughout. These conditions provided ample hang time that allowed for even ripening, intense flavors and rich tannins that developed prior to and in conjunction with sugar accumulation resulting in wines of excellent extraction and exquisite balance.

This wine offers up a prodigious nose of black cherries and Boysenberries deepened by layers of eucalyptus, graphite and creosote with a savory ribbon of tamari and black olives skirting the edges. The pure and concentrated palate opens with a rush of dark fruits lead by black cherries, blackberries and plums tumbling into a tingling mid-palate of blackcurrants and blackberries grounded by elements of bouillon, loam, scorched earth and dark chocolate balanced by smoothly ample and velvety tannins that persist and lengthen this elegant wine.

Though it drinks well now, this wine will offer rewards of additional complexity and more sublime integration if given a few years of additional cellaring and should continue to develop and prove exciting for many decades to come.

