



2006 TERROIR CACHÉ

WINEMAKING DATA

Harvest Dates: Merlot: 7th – 18th of Oct 2006

Cabernet Franc: 18th of October 2006

Malbec: 27th of October 2006

Cabernet Sauvignon: 22nd of October 2006

Blend and grape source: 100% Estate Fruit

Merlot: 50%

Cabernet Franc: 34%

Malbec: 12%

Cabernet Sauvignon: 4%

Alcohol: 13.1% **pH:** 3.50

Residual Sugar: 0.5 g/L **T.A.** 6.55 g/L

Bottling Date: July 7th, 2008

Un-filtered

WINEMAKER'S NOTES

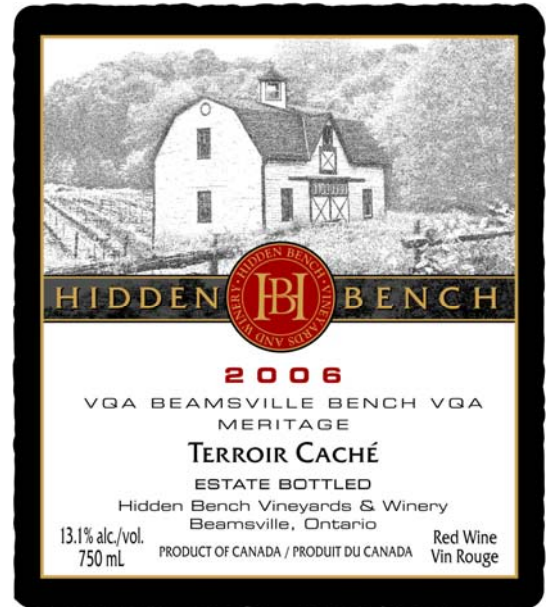
All the fruit was handpicked and was separately bunch and berry sorted by hand. The components of the blend were fermented separately in small batches and 15% of the juice from every batch was drained from the skins to improve colour, structure and intensity of flavors. The wine spent 12-16 days on skins prior to being racked to barrel. The wine was aged for 16 months in French oak and was bottled without fining or filtration.

TASTING

This wine has a rich ruby colour with a complex, lifted nose and shows subtle aromas of plum, red currant, cherries, vanilla and tobacco. The palate is elegant with beautiful grainy tannins that give the wine a fine structure with intense flavors of cassis, blueberries and fleshy mulberry. This is a great food wine that shows good balance and ageing potential.

THE GROWING SEASON

The 2006 growing season was a challenging vintage where good terroir, attention to detail in the vineyard and low yield management were essential to deliver fruit of high quality. The 2006 winter was a relatively normal winter with absence of low temperatures and dramatic temperature swings. This allowed the vines to overwinter without damage and set the stage for a good growing season.



ESTATE SERIES \$35

The temperatures for April through September were below average with above normal precipitation. These conditions were perfect for the development of powdery mildew and we worked very hard on our canopy management to prevent the disease from causing damage to the vines and the crop. August was a welcome relief with about half of the normal rainfall for the month and temperatures above the norm with a good amount of sunshine which permitted ripening.

September and October were cool which permitted a long cool ripening of fruit prior to and during harvest. The canopy management and green harvest performed earlier in the year allowed us to bring the majority of varieties to maturity and to produce elegant terroir driven wines.

Despite the climatic conditions during the growing season and harvest, we succeeded to grow superior quality grapes to make wines that are fine examples of cool climate viticulture. 2006 was the type of year that distinguished and rewarded those that made the effort in the vineyard and the HB wines of the 2006 vintage are focused examples that show that good wine can be produced in our region even if in challenging years.