

Winegrowing Information

The 2006 growing season was one with great contrasts. The extreme weather conditions started out with a very wet winter and a cool, soggy spring. Therefore, bud break was delayed for up to three weeks past the season normal. Because there was so much water in the ground from the heavy rains, once the growth cycle started, the vines were quite vigorous and developed large canopies with great yield potential. By dropping some of the fruit, we were able to reduce the crop load which promoted ideal ripening and ensured that the grapes developed perfect concentrated fruit flavors. In late July, a scorching ten-day heat wave pushed temperatures to well over 100 degrees which caused the vines to shut down. Because of the late start to the season, the berries were still developing, and so they had no heat damage. The largest impact of the heat wave was the very positive result of small berries with huge flavor extraction. A relatively cool, late summer and early fall slowed down the ripening process and led to a later harvest with our first pick starting in October. These ideal weather conditions gave us the time to allow our Cabernet Sauvignon to continue to hang on the vine until the grapes achieved full phenolic maturity. We made several picking passes through the vineyard to ensure that only those grapes with optimal ripeness and fully developed flavors were harvested. The overall Cabernet Sauvignon crop was average in size and sugars were similar to the 2005 vintage. Colors are deep hued with rich concentrated flavors. The acids were in balance and tight tannins will provide longevity to the wines. Although challenging, the vintage has been hailed as quite successful with grapes reaching full physiological ripeness and with balanced acids and flavors. This 2006 vintage is one of Vineyard Manager Phil Coturri's favorites to date due to the defining feature of structure found in the Kamen Estate wines. Because the vines are at an ideal maturity level, the grapes are quite expressive with an abundance of character and flavor

Winemaker Tasting Notes

Bright dark ruby red to dark violet in color. Beautiful soaring aromas of ripe blue and black fruit with a subtle background of slightly roasted oak along with dark chocolate, licorice and cinnamon lifted by a floral element. Mouth filling exotic flavors are an irresistible combination of sweet bramble fruit, concentrated ripe blackberries, dark plums, tobacco and mocha. On the palate, the wine is round, expansive and full-bodied with the stuffing to support its big, dusty tannins. The wine possesses a layered mouth feel, balance, great power and very fine acidity which rounds out the flavorful and wonderfully long finish. This is a very stylish wine with great fruit, elegance and complexity. Winemaker Mark Herold believes that the 2006 Kamen Cabernet Sauvignon will drink well for 15 to 20 years or more.

Grape Source

100% Estate Grown Cabernet Sauvignon
Kamen Estate Vineyards
Southern Mayacamas Mountains elevation 1100'to 1450'

Production and Technical Data

Alcohol: 14.7%
Production: 1454 cases
Release Date: September 1, 2009

KAMEN

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