

Kestrel Vintners

2006 Cabernet Sauvignon



WINERY:	Owners John and Helen Walker set out to craft superior wines at reasonable prices that would rival the best Washington wineries. To achieve this goal they selected an outstanding staff and encouraged them to be creative. They have 160 acres of Estate vines and access to several other prominent vineyards. Their winery opened in 1999.
DESCRIPTION:	The color is very deep purple-ruby, becoming black at its center. The aroma is filled with dark fruit such as black cherries and black currants, dark spice, dried herbs, toasted coconut, vanilla, jam, and Black Forest Chukar cherries. This expansive and generous wine is full bodied, dense, and elegant, with firm tannins and a lingering finish.
GRAPES:	The grapes are from a melody of vineyards near Prosser. 32% are from McKinley Springs, located South of Prosser in the Horse Heaven Hills, 29% from the Kestrel View Estate, located six miles North of Prosser, 21% from Elephant Mountain Vineyards, located at the base of Elephant Mountain near Buena and 18% from the Olsen Estate, located between Prosser and Benton City. Each of these vineyards contributes its own unique terroir to this Cabernet Sauvignon, and each vineyard is managed with love and brilliance - qualities Kestrel seeks to instill in their wines.
HARVEST:	The 2006 growing season was outstanding, finishing slightly cooler than average. Great fruit was harvested from most of Washington's vineyards, yielding wines true to their varietal. The fruit was hand picked and sorted to remove any leaves that may have found their way into the bins. The quality was excellent.
WINEMAKING:	The tiny berries were removed from their stems and put into tanks. Once in tank, they were pumped over twice daily for approximately seven days, or until the optimum color and flavor had been extracted. Then they were pressed off to barrels.
BLEND:	97% Cabernet Sauvignon, 2% Malbec and 1% Mourvèdre
COOPERAGE:	22 months in small French, Hungarian and American oak before being bottled.
ANALYSIS:	Alcohol: 13.9%, pH: 3.61, T.A.: 7.0%, RS: 0.1%
RELEASE:	April 2009
PRODUCTION:	2096 cases

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