



## 2006 Claret, Napa Valley

### Technical Data

**Release Date** ∞ May 2008

**Harvest Date** ∞ September 7 through early  
November, 2006

**Brix at Harvest:** 25 brix average

### **Wine Data**

**TA:** .61

**PH.:** 3.55

**Alcohol:** 14.2%

**Fermentation:** 10-15 days average

**Barrel Ageing:** 16 months

Mixed French Oak

### **Blend:**

65% Cabernet Sauvignon

20% Cabernet Franc

15% Merlot

### **Winemaker:**

Tim Dolven

### **Steltzner Vineyards & Stags Leap District**

Our first release from the 2006 vintage showcases the wonderful fruit from our Stag's Leap District vineyards in the heart of the Napa Valley. Core dark fruit aromas of plums and black cherries mingle with lively cola, baking spice and cedar notes. The fruit from the aromas are present in the mouth as well with rich plum and cherry cola flavors being framed by vanilla and light oak. There are nice dry tannins throughout that are well integrated and provide a long satisfying finish. This is a well balanced and supple wine that is meant to be enjoyed upon release but can benefit from some short term cellar aging.

### **Claret**

Eleanor, Queen of Aquitaine, divorced Louis VII of France and married Henry II of England (1152), securing Aquitaine independence from France. The English had grown fond of Claret, the principal export of Aquitaine province, Bordeaux. Spawned from these events, the 100 year war (1337-1453) ensued over women's property rights and Claret.

This historic merchants' wine reached its popularity zenith the 19<sup>th</sup> century England, Claret emerged as the fashionable beverage of choice. In the English quest of leisure and sociability it was served in the afternoons at the grand estates and manor houses.

In the tradition of those merchants past we are thrilled to carry on the legacy of Claret!