



PETER CELLARS

Cabernet Sauvignon
CHALK HILL
VINTAGE 2006

Tasting notes:

We are proud to release our inaugural Chalk Hill Cabernet. The Chalk Hill, in the Eastern portion of Sonoma County, nestled between the Alexander Valley to the North, with Napa County further East. Made with mountain block fruit from a single vineyard located on the western slopes of the Mayacamas Mountains. This Cabernet Sauvignon is complex with layers of plum, cassis, hints of chocolate and a touch of earthy truffles. Perfectly balanced with a luscious, velvety mouth feel, structured tannins and a long, impressionable finish, this wine promises years of aging potential. An absolute delectable delight on its own, it also brings out the best in a variety of foods. Try it with a juicy filet mignon or even a piece of chocolate!

Technical Data:

Yields were 2.5 tons per acre. The grapes were picked, gently destemmed and fermented in small 1 ton open-top fermenters in separate lots. Total skin contact averaged 30 days (a 5 day cold soak, 8 + days fermentation and 15 days extended maceration) In keeping with our non-interventional approach, it is neither fined nor filtered.

- Harvest: Early October
- Fermentation: Separate lots , native yeast, D20
- Aging: Two and a half years in French oak, 50% new
- pH: 3.6
- TA: 5.9 g/L
- Alcohol: 14.1%
- Production: 200 cases
- Blend: 99% Cab, 1% Cab Franc

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