



Ramsay  
2006 Cabernet Sauvignon  
North Coast  
**Great Buy!**

Cherry, berry and vanilla oak in the nose with numerous subtle undertones. These are carried forward to the palate with bright, mouth-filling fruit

## Ramsay

### Cabernet Sauvignon 2006

#### North Coast

**Grape Source** For this wine I reached out into the glorious vineyards of California's North Coast and created an absolutely succulent blend made from grapes from Mendocino and Lake Counties. It was my first time using Cabernet from these appellations, although I have made Pinot Noir for years out of these areas. To tell the truth, I was knocked absolutely flat when I saw the quality of the wine as it finished fermentation---rich, fruity, structured....a true joy!

**Chemistry at Bottling** -pH: 3.8 -Total Acidity: 5.4 grams/liter -Alcohol: 13.55% -Free Sulfur Dioxide: 30 parts per million -Total Sulfur Dioxide: 89 parts per million

**Maceration** Different grapes needed different maceration times that ranged from 10 to 25 days on the skins. Once the wine was dry, I tasted them each day to see if they were ready to press.

**Varietal Blend** The blend is mostly Cabernet, but has a bit of Petit Verdot and Merlot blended in too.