



Sleeping Giant

**Sleeping Giant
2006 Cabernet Sauvignon
“Aldoroty Vineyard”
Napa Valley**

Harvest Date: October 2nd, 2006
Brix at Harvest: 24.8
Finished pH: 3.69
Finished TA: 0.54 g/100 ml
Vineyard Location: Aldoroty Vineyard, Napa, California
Blend: 100% Cabernet Sauvignon
Production: 92 cases 750 ml and 10 cases 1.5 L magnums

History: The “Sleeping Giant” is the section of mountain range of the Mayacamas that runs from the North side of Mount Veeder in Napa almost up to Mount St. John in Oakville. It becomes the focal point of conversation on beautiful Napa Valley evenings as the sun sets on the Western hills. Chris Dearden has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for Benessere, Shibumi Knoll and V Madrone in St. Helena and Chanticleer in Yountville. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

Vineyard: In 2002, Neil and Karen Aldoroty planted their 1.18 acre, west facing vineyard on the well-drained slope of the eastern hillside of the Vaca Mountain range on the border of the Oak Knoll and Stag’s Leap regions in Napa. Neil and Karen had selected Clone “C”, the Bacchus Cabernet clone, (made famous from the Joseph Phelps bottlings) as the choice for their tiny vineyard. The Aldoroty Vineyard site is unique in that it contains a variety of complex soil types such as volcanic rock, sand and sedimentary strata all within a miniscule geographic area. The soil, exposure and orientation of the vineyard dictate the production of a Cabernet Sauvignon possessing breadth, complexity and intensity of flavor.

Winemaking: The 2006 vintage was the second cool vintage in a row for Napa Valley. The limited crop of fruit was rigorously sorted, gently destemmed and fermented in a small, open-topped tank utilizing a combination of soft pumpovers and hand “punch-downs”. Delicate is a good word to describe the process by which this wine was vinified. Aromas of black cherry cola, malt extract and earth emanated from the fermentor during the active portion of the fermentation. After macerating on the skins for 28 days, the wine was pressed and transferred to 75% new and 25% once used, tight grained Gamba and Taransaud, French oak barrels. The wine was aged for 24 months in each barrel and decanted four times over this period. It was bottled without fining or filtration on December 18th, 2008, and received an entire year of bottle age prior to release.