



2006 NAPANOOK

Napanook is made solely from grapes grown at the historic Napanook Vineyard in Yountville, Napa Valley. The wine is blended from blocks in the vineyard that were carefully selected for their lively fruit, soft tannins and early maturing characteristics.

The 2006 vintage is deep crimson in color. Its nose is dense, complex and full of black cherry, fresh almonds and bitter chocolate notes. The entry is very full and velvety, enveloped with round, deep tannins. The finish lingers on with aromas of bramble berries, cigar tobacco and cocoa beans.

Napanook 2006 is a blend of 87% Cabernet Sauvignon, 5% Cabernet Franc, 5% Petit Verdot and 3% Merlot.

This wine is created to be consumed young, and enjoyed with food, but will also age well for more than a decade. Christian Moueix recommends decanting young wines before serving to allow them to reach their full potential.

VINTAGE SUMMARY

The 2006 growing season started late; bud-break was delayed by very wet and cold weather throughout winter and early spring. An exceptionally hot mid-summer season helped accelerate growth. By the end of July, when temperatures soared over 100°F on eight days, the vines had entered into a more typical cycle. Beautiful weather followed in August, with characteristic warm days and cool nights. Mid-veraison was observed on August 8. Mild temperatures throughout the months of September and October allowed for increased hang-time and favoured perfect ripening.

BEGINNING DATE OF HARVEST:	September 29
FINAL DATE OF HARVEST:	October 18
PERCENTAGE OF NEW BARRELS:	20%
BOTTLING DATE:	June 2008
9-LITER CASES PRODUCED:	3500
RELEASE DATE:	May 2009