



**Joseph Family Vineyards** is a small family-owned and operated producer of classic Cabernet Sauvignon wines. Located in the south-east corner of the Alexander Valley, our vines climb a steep gravel slope above the Russian River valley.

Our vintage 2006 Cabernet was harvested the first week of October. Our records show that this was a drier year, with lower rainfall, but a long, mild growing season. Yields that year were also lower, but the quality of the fruit was exceptionally high. As usual, we intentionally cropped our vines to yields of only about two tons per acre.

Created by Scott Peterson and finished by David Ramey, the 2006 was made in a classic Bordeaux style, with extended maceration (the juice left on the skins for over 30 days) and aged in 65% new French oak for 21 months.

**90 pts**

“Vivid ruby. Sexy aromas of blackberry and cherry-vanilla, with notes of tobacco, graphite and dried flowers adding complexity. Juicy, palate-staining cherry and dark berry flavors combine sweetness and spiciness, with supple tannins arriving on the back half. Finishes with very good breadth and a strong echo of candied flowers. This is sweeter and deeper than the 2005.” (JR)



Supple tannins arriving on the back half. Finishes with very good breadth and a strong echo of candied flowers. This is sweeter and deeper than the 2005.” (JR)

**Technical Notes:**

Alcohol: 14.5%  
 Sugars at harvest: 25.8° brix  
 TA: 6.20 g/l  
 Acidity: 3.66 pH  
 Winemakers: Scott Peterson  
 David Ramey

Cases produced: 1,230  
 Harvest Date: October 6, 2006  
 Bottle Date: July 16, 2007  
 Vineyard: Piña Vineyard Mgmt



DOUBLE **GOLD** MEDAL 2010

JOSEPH FAMILY VINEYARDS  
 10300 Hwy. 128, Healdsburg, CA 95448  
 www.josephfamilyvineyards.com  
 jon@josephfamilyvineyards.com  
 (415) 608-8460 C  
 (707) 433-3131 O