



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.

As with all our vintages, 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.

Created by Scott Peterson and finished by David Ramey, the 2006 vintage is multi-layered, with black cherry infused with a hint of cedar and mocha. The fruit is beautifully balanced with a smooth and long finish. Unfiltered but naturally fined, this wine has tremendous structure and fruit, without the feel of excessive tannins or acids, the result of seamless integration of the oak and fruit in barrel.

Technical Notes:

Alcohol:	14.5%	Cases produced:	1,230
Sugars at harvest:	25.8° brix	Harvest Date:	October 6, 2006
TA:	6.20 g/l	Bottle Date:	July 16, 2008
Acidity:	3.66 pH		
Winemakers:	Scott Peterson	Vineyard:	Piña Vineyard Management
	David Ramey		

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