



QUAIL SERIES
2006 Cabernet Sauvignon

BACKGROUND

Cabernet Sauvignon, one of the great red varietals of Bordeaux, has been successfully transplanted to many different winegrowing areas of the world. In Washington State, it provides the basis for some of our best red wines. Rich, complex and flavorful, with deep color, strong acidity and firm tannins, Cabernet (or Cab, as it is affectionately known) makes big, bold long-lived wines in its new high desert home.

WINEMAKING

Because we harvest Cabernet so late in the season, the grapes arrive naturally chilled which provides the perfect opportunity to cold soak the fruit for several days. This process facilitates the development of deep color and fresh red and black fruit flavors. Once the grapes warm up, they are fermented in tank using pumpovers to extract color and flavors from the skins. The new wine is aged in a blend of approximately 80% French and 20% American oak barrels for twelve months.

WINE DESCRIPTION

The 2006 Covey Run Quail Series Cabernet Sauvignon is a deeply colored wine, showing flavors of roasted coffee and dark fruit with hints of vanilla and sweet spiciness with very smooth tannins and a deep mid-palate.

FOOD PAIRING SUGGESTIONS

Try our hearty Cabernet Sauvignon with Beef Bourgeois, roasted leg of lamb, grilled venison or smoked duck. It also complements firm, aged blue cheese and dark bittersweet chocolate.

TECHNICAL DATA

Winemaker:	Kate Michaud	Alcohol:	13.89%
Appellation:	100% Columbia Valley, WA	Total Acidity:	5.92 g/L
Vineyard Sources:	Dionysus, Smith, Alder Ridge, Destiny Ridge, Phinny Hill, Oasis	pH:	3.69
Varietals:	80% Cabernet Sauvignon 18% Merlot 2% Malbec	Cases Produced:	25,000
Harvest Date:	October 2006		
Bottling Date:	January 2007		
Release Date:	January 2008		