

2006 OBERON

Hillside Reserve, Napa Valley Cabernet Sauvignon



ABOUT OBERON

Rob Mondavi, Jr. literally learned winemaking at the knees of his father Michael, grandfather Robert and uncle Tim. As a child, he also chased winemaker Tony Coltrin around Robert Mondavi Winery, where Tony began working in 1973. Since then, Rob and Tony have pursued parallel paths in Napa Valley, immersing themselves in the culture of wine and developing a love for grape-growing and winemaking. It is that shared passion that fuels their present-day partnership: creating the fine wines of Oberon, which honor Napa Valley and the Mondavi family's rich winemaking heritage.

2006 VINTAGE

Napa Valley's 2006 grape growing season was nearly textbook, marked by consistently outstanding, high-quality, abundant crops. Bloom and set-on-the-vine occurred a few weeks later than usual because of cool and wet weather that lasted well into Spring, but by June the vines were back on track. In mid-July, a record-setting heat wave lasted about ten days, but due to the earlier delays, the damage to the grapes was nearly non-existent. In fact, most growers agree that the heat helped where they should be in a "typical" growing season. The weather returned to normal and the grapes were able to ripen in ideal conditions until harvest began in early September.

VINEYARD

The grapes for this exceptional Cabernet Sauvignon come from a number of Napa Valley's finest hillside vineyards, which boast well-drained volcanic soils and excellent sun exposures. Rob Mondavi Jr. believes these conditions, which foster vines with modest canopies and small crops of intensely flavored grapes, produce the very best Napa Valley Cabernet Sauvignons.

WINEMAKING

After gently de-stemming and crushing the fruit, winemakers Rob Mondavi Jr. and Tony Coltrin fermented the free-run juice in temperature-controlled stainless steel tanks, stretching the post-fermentation maceration period to 28 days. This extended juice-skin contact time beautifully married the intense, dark fruit flavors and mature, supple tannins of our Hillside Reserve, giving the wine an opulent mouthfeel. Malolactic fermentation in barrel, combined with 18 months aging in French oak barrels, 66% new, further concentrated the wine's big, ripe fruit, adding nuances of coffee and toasted vanilla to its lush, lingering finish. Enjoy this luxurious Cabernet Sauvignon with grilled steak, rib roasts, lamb shanks and venison.

<i>Varietals</i>	100% Cabernet Sauvignon
<i>Appellation</i>	Napa Valley
<i>Barrel Aging</i>	18 months in French oak (66% new)
<i>Wine Stats</i>	Alcohol 14.4% ~ pH 3.61 g/l ~ TA .63 g/100 mL
<i>Suggested Retail</i>	\$75.00