



<i>Vintage</i>	2006
<i>Varietals</i>	Cabernet Sauvignon 96.9%, Cabernet Franc 0.5%, Petite Verdot 0.3%, Zinfandel 0.2%, Syrah 0.2%, other proprietary reds 1.9%
<i>Appellation</i>	Napa Valley
<i>Barrel Aging</i>	18 months in French oak
<i>Wine Stats</i>	Alcohol 13.7% TA .62 g/100ml pH 3.63 g/l

### **Vintage 2006**

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. The weather returned to normal and the grapes were able to ripen in ideal conditions until harvest began in early September.

### **Vineyards**

To create Oberon Napa Valley Cabernet Sauvignon, Rob Mondavi, Jr. and Tony Coltrin sourced grapes from throughout Napa Valley's finest appellations, including Rutherford, Oakville, Pope Valley and Atlas Peak. By blending fruit from Napa's volcanic hillside soils and the deeper alluvial soils of the valley floor, Rob and Tony accomplished their goal of crafting an outstanding Cabernet Sauvignon that boasts a beautifully rounded mouthfeel and layers of rich, complex flavors.

### **Winemaking**

After the grapes were gently hand-harvested, de-stemmed and crushed, the juice fermented in temperature-controlled stainless steel tanks, with an extended post-fermentation maceration that beautifully married flavors and tannins, giving our Oberon Napa Valley Cabernet Sauvignon its lovely, seamless texture. Malolactic fermentation in barrel, combined with 18 months aging in French oak barrels, further concentrated the wine's rich cherry, dark berry and cassis flavors, adding subtle nuances of toasted vanilla and toffee. Enjoy this lovely Napa Valley Cabernet Sauvignon with steak, lamb and duck dishes, as well as flavorful cheeses.

### **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.