

FRITZ WINERY

FRITZ



2006 Fritz Cabernet Sauvignon- Dry Creek Valley

Vineyard

Fruit for this wine is sourced from a vineyard planted in 1999 and located on the eastern hillside half way down the Dry Creek Valley. The vineyard runs east - west down the hillside and is planted to clones 337 and 7 in sandy, gravely soil.

Technical Data

Varietal: 92% Cabernet
8% Malbec

Appellation: Dry Creek Valley

Harvest Date: October 10, 2005

Bottled Date: March 20, 2007

Alcohol: 13.7 % by Volume

Case Production: 1800

Winemaking

Picked at an average of 24.7 Brix the fruit was de-stemmed only so that whole berries were transferred to open top fermenters, to help capture bright fruit aromas and flavors. The tanks then were cold soaked for 3 days. After cold soaking the tanks were warmed by inoculation with yeast. The tanks were punched down 2-3 times daily over 10 days allowing skin contact color and flavor extraction. The wine was then drained off the skins and placed in 40% new French oak barrels for 15 months.

Tasting Notes

Grown on the Eastern hillside of the Dry creek Valley and blended with 8% Estate Malbec this wine opens up with classic Cabernet aromas of currents, cherries and cocoa and tobacco. The palate delivers flavors of blackberry, cassis, and coffee, along with subtle peppery notes wrapped in firm tannins.

Enjoy,

Clayton B. Fritz

Proprietor

Brad Longton

Winemaker

FRITZ WINERY

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