



CARMICHAEL

2006

Satisfaction

Cabernet Sauvignon

Passionately committed to producing premium, proprietary blends, Carmichael's wines are a showcase for the artisan skills of award winning Winemaker Michael Leven. Sourced from high quality, family owned vineyards throughout Coastal California, Carmichael's wines dare to be different with European inspired compositions. Designed to be approachable in their youth, yet with structure worth aging, the wines are medium bodied, in a well balanced style, serving as ideal companions for a wide array of cuisine or enjoyment *a cappella*.

Vineyard and Cellar

Grapes for Carmichael's 2006 "Satisfaction" Cabernet Sauvignon were sourced from the "Farmhouse" Vineyard in Calistoga, owned by Chuck and Lisa Reid. Farmhouse vineyard is a small, five acre plot located just south of Calistoga on the Silverado Trail. It is planted entirely to Cabernet Sauvignon, the eastern half of which is Clone 337; the western half is Clone 15. Vineyard spacing is 6' x 6', and the vines are trained using a very slightly modified Vertical Shoot Position (VSP) trellis. Crop yields are kept at approximately 3 tons per acre.

Our target sugars for this vineyard ranged from 24.0 -24.5 degrees brix, which were attained by the second week of October. The two different clones were picked together, with the Clone 15 achieving slightly higher sugar content than the 337. Sensory characteristics between the two clones are fairly significant, with Clone 15 providing ripe, red fruit flavors, while Clone 337 yields more dark fruit, tannin, and structure, providing an excellent complement to the other. Acids in both clones were quite firm given the vineyard location and the late harvest dates, with pH's between 3.35 and 3.50, and Titratable Acidity (T.A.) between 0.6 and 0.7%.

In the cellar, the two clones were fermented separately and then blended back late in the aging process. The wine was aged in 50% new barrels, most of which were a combination of French oak from Séguin-Moreau, Nadalié, and Quintessance. A small amount of the wine sees American oak from Magreñan and Eastern European oak from T.W. Boswell. The wine was raked every 6 months and spent a total of 18 months in barrel with 4 months in bottle prior to release.

The 2006 vintage is 85% Cabernet Sauvignon, with 15% Merlot from Truchard Vineyards blended in, and was bottled on May 28, 2008.

Technical Data

Alcohol: 14.5 pH: 3.65 T.A.: .60 R.S.: 0.4% Bottled: May 28, 2008

Tasting Notes: Dark ruby hued with good color density, aromas of smoke and dried herb greet you immediately after opening. With a little breathing, dried cranberries and white pepper emerge, along with vanilla, chocolate, and cinnamon from (50%) new oak. On the palate the wine is briary, with a little smokiness, followed by a mouth filling texture that features dark currant, cranberry and black licorice. The wine finishes with long, chalky tannins and a lingering richness.