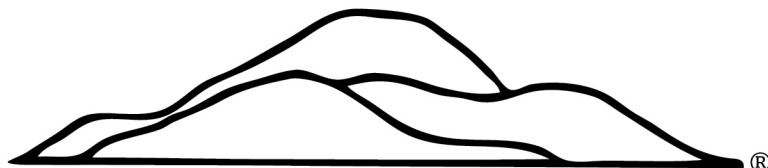


# Veedercrest



AWARD WINNING WINES SINCE 1972

## Cabernet Sauvignon 2006/St. Helena Tittel Caloyonnaidis Glass Mountain Vineyard

**93 POINTS** – *Wine Enthusiast*  
**88 POINTS** – *Wine Spectator*  
**CELLAR SELECTION** – *Wine Enthusiast*  
**DOUBLE GOLD** – *San Francisco Chronicle Competition*  
**GOLD** – *American Fine Wine Competition*



APPELLATION:	St. Helena
VARIETAL:	85% Cabernet Sauvignon 10% Merlot 2.5% Petite Verdot 2.5% Cabernet Franc
ALCOHOL VOLUME:	14.8%
RESIDUAL SUGAR BY WEIGHT:	Zero
ACIDITY:	0.59
CASES PRODUCED:	177
SUGGESTED RETAIL PRICE:	\$85.00
PRODUCT VENDOR CODE:	VE06CSSH75
UPC:	0000000000

### VINEYARDS

The Tittel Caloyonnaidis vineyard on Glass Mountain, St. Helena AVA, is one of Napa's most unique vineyards. Planted at an altitude of approximately 500' on the east side of the Napa Valley, it benefits from the cool shade in the shadow of Howell Mountain. This small 2.5 acre vineyard was analyzed from a geological standpoint, broken into small plots, with various Cabernet Sauvignon clones planted to the respective plots matched to mineral content.

### FERMENTATION AND AGING

The wine was fermented in stainless steel. It was aged in five different kinds of French oak for thirty-six months prior to bottling and then bottle aged for twenty four months.

### WINEMAKERS NOTES

This wine is our "Brodeaux blend". Some wine professionals have compared it favorably to a First Growth St. Estephe. Wines made by other wineries prior to our gaining rights to this vineyard have consistently been awarded 93 to 95 points by Robert Parker. This wine is soft, smooth and balanced; it feels like velvet on the tongue.

### TASTING NOTES AND FOOD PAIRING SUGGESTIONS

Cascading aromas of black current, fig, chocolate, mulberry, plum jam and spices. Plush velvety tannins, amply body, excellent for drinking now but can also lay down for five years. Pair it with any roasted red meat.