



2006 CABERNET SAUVIGNON

Hommage, Napa Valley

HOMMAGE, THE NAME FOR CLOS PEGASE'S RESERVE WINES, pays tribute to the memory of the artist whose painting graces the label each vintage. In addition, it honors the artisans, growers, enologists, craftsmen and workers whose efforts are reflected in the wines. Our artisanal Hommage wines are made in very limited quantities from exceptional estate fruit. They are concentrated, rich and full structured – ideal for aging.

HARVEST NOTES

Plentiful rain in the spring led to a slightly delayed budbreak, and the cool weather persisted into early May, slowing the onset of flowering. A burst of warmth in the latter half of May and into June was perfect for fruit set and produced great uniformity of berry development. The harvest was approximately two weeks later than average, and the consistency of weather during flowering and harvest has given Cabernet Sauvignon of great purity and depth.

WINEMAKER NOTES

With harvest, fermentation and extraction regimes guided by our consulting winemaker Paul Hobbs, each component remained in tank for up to 42 days on skins, and was then pressed direct to barrels to complete the malolactic fermentation. Three rackings were performed for each lot in January, May and August of 2007 prior to racking and blending in December of that year. The wines were racked once more and then regularly topped until bottling in 2008.

TASTING NOTES

With masses of blackcurrant and black cherry on the nose, our 2006 Hommage Cabernet Sauvignon opens with great intensity. Rich and smoky oak notes are well integrated. The palate is big, fat, dense and juicy with tremendous weight and fruit intensity leading to a long finish.

LABEL ART

This painting is *Lyrical Composition* by Hans Hartung (1904-1989) from 1948. A German-French known for his abstract works, his was a reaction to cubism characterized by spontaneous brushwork, the use of paint straight from the tube, and calligraphy

TECHNICAL INFO

VARIETAL COMPOSITION

97.5% Cabernet Sauvignon
2% Petit Verdot
0.5% Cabernet Franc

VINEYARDS

97.5% Tenma Vineyard (Calistoga)
2% Dunaweal Vineyard (Calistoga)
0.5% Mitsuko's Vineyard (Carneros)

SOIL

cobbled clay-loam (Tenma Vineyard)
sandy clay-loam (Dunaweal Vineyard)
haire clay-loam (Mitsuko's Vineyard)

HARVEST DATES

October 14–November 1

AGING

19 months in 65% new French oak,
35% neutral oak

ALCOHOL

14.8%

T.A.

5.8 g/L

PH

3.63

RESIDUAL SUGAR

0.058 g/L