



WILD HORSE
WINERY & VINEYARDS

2006 CABERNET SAUVIGNON
PASO ROBLES

OVERVIEW

At Wild Horse Winery, the free-spirited attitude and sustainable-focused vineyard practices are what make this winery unique. Located south of Paso Robles, in Templeton, California, Wild Horse Winery creates compelling wines from 16 diverse appellations and more than 40 vineyards from the Central Coast. "Live Naturally, Enjoy Wildly" reflects the attitude and personalities of the people who have been creating these wines for over 25 years.

VINTAGE

Fruit for the 2006 Cabernet Sauvignon was sourced from well-established vineyards sites from both the east and west sides of Paso Robles. The west side offers incredible richness and depth and the eastside contributes bright fruit and supple tannins.

WINEMAKING

The majority of the fruit for the Cabernet Sauvignon was hand-picked into half-ton bins. Following destemming, the fruit was crushed with varying amounts of whole berries and pumped into closed-topped fermentation tanks. There, the wine was yeast inoculated and pumped over two to three times per day. Following pump over's, the wine underwent rack and return techniques to remove seeds and stems to avoid the extraction of undesirable flavors. Grapes were pressed 10 to 12 days after yeast inoculation and the wine racked off of heavy solids to barrel for completion of malolactic fermentation.

Individual grape varieties were fermented and aged separately throughout the wines cellar life, and then blended to create this well-balanced Cabernet Sauvignon. Malbec, the largest blender, enhanced the anise spice while adding richness to the mid-palate. Merlot added the bright fruit and pastry characteristics to the aroma. The Cabernet Sauvignon was aged in 25% new barrels and racked twice during its 12-month cellar life.

NOTES

Distinctive for its bold, fruit-forward character, the 2006 Cabernet Sauvignon portrays rich aromas and flavors of cherry, strawberry, cedar, and clove, coupled with a lush mouthfeel yielding smooth tannins. The vibrant fruit and balanced acidity found in this wine makes a perfect match for a variety of foods including rosemary seasoned pork loin, rack of lamb and aged cheeses.

TECHNICAL

Appellation:	Paso Robles
Composition:	84% Cabernet Sauvignon, 6% Malbec, 4% Merlot, 4% Petite Verdot, 2% Cabernet Franc
pH:	3.78
T.A.:	6.38 g/L
Alcohol:	13.9%
Case Production:	39,689
Release Date:	August 2008