

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Rattlesnake Hill
Cabernet Sauvignon
Spring Mountain District
2006

Harvest Date:	Mid September, 2006
Grape Source:	Terraces 50%, Rattlesnake Hill 50%, 100% Estate Fruit
Planted:	1984, 1989
Blend:	100% Cabernet Sauvignon
Aging:	23 months in French Oak Barrels, Mixed Coopers Medium + toast oak, 90% new
Alcohol:	14.2%
Total Production:	530 Cases
Release Date:	January 2009
Winemaker:	David Tate

Vineyard & Vintage Notes: Rattlesnake Hill is a small rocky knoll on the estate, located at 2050 ft elevation on Spring Mountain. The hills position allows optimal sun exposure while being above the fog line. The Cabernet growing on this rocky boulder filled soil is one of the first picked lots of our estate. 2006 was a temperate year, where each estate lot was picked with long gaps in between. It was a classic year of true mountain expression combining all the elements of sun, soil, and vinification to produce a powerful mountain wine.

Winemaking Notes: The fruit for this wine when harvested was cold soaked for 4-6 days and fermented in small bins and tanks; punched down or pumped over 2 to 3 times a day. The maceration times were 13 to 15 days. Once fermentation was complete the wine was pressed off into 90% new French oak barrels for aging. The wine has been racked twice throughout the year.

Tasting Notes: A dark deep purple wine, the 2006 Rattlesnake is true to its mountain roots, exhibiting pure violet and deep cassis. The complex nose continues with baking chocolate, fennel and deep dark volcanic earth. With time more intense black berry fruit begins to emerge. The wine is full bodied on entry after which the youth of the wine is evident from the full chalky tannins and beautifully balanced acid. The mid-palette is full of black currant anise and pepper as well as black mountain earth. This is a true classic example of great Spring Mountain Cabernet. Enjoy this wine over the next 12-18 years.