

# J E K E L<sup>®</sup>

V I N E Y A R D S

2006 Arroyo Seco

## *Monterey Cabernet Sauvignon*



A cover crop of poppies and bachelor buttons even out the effects of big-eyed bug (good) and Western flower thrip (not so good). Thus, Nature's balance, combined with our spare, gravel-laced soils, lead inevitably to a balanced and harmonious wine.

### Harvest Notes

Mild, boring, uneventful. Not so good if you're dating, but just fine if you're a winemaker watching a vineyard to see what the growing season will bring. In this year, our Sanctuary Vineyard where 98% of this Merlot was sourced remained on the quiet side. Years of experience tell us that this exceptional vineyard will produce fruit that won't disappoint, and that was again the case. Clusters were of average size but exceptional quality, and the cool-climate growing season allowed the fruit to hang on the vine for an extended period of time, all the better to gain complexity and layers of flavor, allowing us to craft wines distinctly Monterey in style, flavor and distinction.

### Winemaking

In this vintage, the wine is focused on Cabernet Sauvignon from the well drained soils of the Sanctuary Vineyard in the Arroyo Seco, with a winemaker's blend adding a touch of Petite Verdot. The vines reach across mostly flat benchlands averaging 870 feet above sea level to east facing slopes, all just 20 miles from the Pacific Ocean. An extended maceration helped to soften the tannins, deepening color and providing added character to the wine. Aging continues, on average, for 14 months in small oak barrels sourced from a variety of coopers.

### Tasting Notes

The Arroyo Seco influence can easily be seen in this Bordeaux-style Cabernet Sauvignon, which offers a deep garnet color and recognizable aromas of plum, dark fruits and black cherry mingled with spice from the oak barrels used in aging. This substantial wine is medium to full-bodied, with chewy tannins and a lingering finish. In the glass, flavors of ripe fruit compete with classic Cabernet touches of forest floor, cocoa and a pleasant earthiness. Traditional components such as Petite Verdot bring deep color, texture and greater interest to the wine. Sanctuary has been a signature vineyard for Jekel for many years, and based on that long history this Jekel Cabernet will continue to improve and evolve in bottle for three to seven years.



Appellation: Arroyo Seco, Monterey • Aged 14-18 months in Oak • Total Acidity: 0.64gms/100ml • pH 3.61 • Alcohol: 13.87%  
Varietal Content: Cabernet Sauvignon (89%), Petite Verdot (11%) • Limited Release of 12,000 cases • Winemaker, Charlie Gilmore

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