



2006 Line Shack Cabernet Sauvignon

San Antonio Valley, Monterey, CA

In 2003, Line Shack Winery founders and winemakers, Bob and Daphne Balentine, set out to produce world class Cabernet Sauvignon from the new San Antonio Valley AVA in Southern Monterey County. The San Antonio Valley is the sight of California's second Mission, Mission San Antonio, where some of the first wine grapes ever planted in California originated. Our vineyards are located in a high mountain valley within the southern portion of the Santa Lucia mountain range and adjacent to the west side of Paso Robles. Warm days followed by cool nights enabled our fruit to achieve extended hang time maximizing their true varietal characteristics.

Premium Hand Crafted Wines from our Vineyards to your glass

Vineyard Regime: Our vineyard team performed their standard meticulous practices of early season suckering and basil leaf removal. Fruit on weak shoots was removed. Leaves are removed to maintain ambient light through the canopy. Both a green harvest in June and an early August veraison thinning were performed. Finally, a pre-harvest touch up pass insures evenly ripened fruit. This vineyard produces less than 4 tons per acre.



Hand Harvested:	October 23 – 26 2006
Average Brix @ Harvest:	26.5
Fermentation Regime:	Cold soaked for 36 hours. Fermented in small open-top stainless steel fermenters. Punch down cap management by hand with additional pump overs to keep temperatures below 85 degrees. Total macerations time of 14 days.
Barrel Regime:	Barrel aged for 24 months in 40% French and 60% American Oak with 20% new barrels.
Technical:	Release date: January 2009 Alcohol: 14.8% pH: 3.75, TA: .63 90% Cabernet Sauvignon, 5% Syrah, 3% Merlot and 2% Cabernet Franc.
Winemakers Notes:	Aromas of black cherry, ripe plum, rose petals and currants with hints of mocha, vanilla and leather. Fleeshy and concentrated with nice chewy yet integrated tannins.