



ARIEL 2006 CABERNET SAUVIGNON

VARIETAL

2006 Cabernet Sauvignon offers all of the benefits of a red wine, with less than half of one - percent alcohol. The grapes were grown in San Luis Obispo county, a region of California known for producing high quality fruit. Our Winemaker searches out Cabernet Sauvignon with a good balance of desirable fruit characteristics and adequate but not overwhelming tannins.

WINEMAKING

Cabernet Sauvignon is fermented and aged in the traditional red wine method: fermentation in stainless steel cooperage on the skins at temperatures above 75°F (24°C). After fermentation, the wine is separated from the skins and a portion is moved into a combination of French and American oak barrels for extended aging. Just prior to bottling, the alcohol is gently removed by cold filtration.

WINEMAKER NOTES

Rich in color and flavor, oak-aged Cabernet Sauvignon offers aromas of blueberries, blackberries, black pepper and chocolate, with a hint of toasty oak, soft tannins and a dry finish. At its optimum maturity eighteen months after bottling, it can be enjoyed immediately or held for up to five to seven years before enjoying. Serve with beef, lamb, and heavily sauced pasta dishes.

Ethanol: < 0.5% by volume

Varietal Profile: > 93.4% Cabernet Sauvignon; < 3.3% Syrah, < 3.0% Petite Sirah, <0.3% other reds

Serving Size: 100 ml = 3.38 ounces

Calories/Serving: approximately 20

Cases Produced: 20,000

