



2006 Reverb



Harvest Dates: October 1 – October 24, 2006

Alcohol: 15.1%

pH: 3.85

Brix: 25.7

Titrateable Acid: 0.48g/100ml

Fermentation: 100% Tank

Malolactic Fermentation: 100%

Barrel Aging: 24 months, 33% new French Oak

Cooperage: Tonnellerie Marchive – Bordeaux Château Ferre,
medium toast

Blend: 40% Merlot
30% Cabernet Franc
30% Cabernet Sauvignon

Appellation: 100% Napa Valley

Bottle Date: February 2009 – unfinned and unfiltered

Release Date: May 2011

Production: 293 cases

Reverb is a Napa Valley Red Wine made in a right bank Bordeaux style. It is a blend consisting of 40% Merlot, 30% Cabernet Franc and 30% Cabernet Sauvignon and its creation was inspired over a bottle of 1996 Château Cheval Blanc.

Each varietal was aged separately for 12 months and then blended and aged an additional 12 months in 330% new French oak. This wine is enjoyable now and will age gracefully over the next decade.

Growing Season:

The 2006 harvest finished in early November and will go down as a 'grower's year' as vintners were faced with a variety of challenges from New Year flooding to wet weather that continued late into spring delaying bud break. By early June, the sun came out and vines began to bloom and set fruit. Mid-July presented a record-setting ten day heat wave, but the canopy had not yet been thinned because of the delayed season and young clusters were shaded from the hot sun. Most growers agreed that the heat helped catch the vines up to a "normal" place in the growing season. Somewhat cooler weather arrived in August and continued throughout harvest, allowing for moderately paced and deliberate ripening and an exceptionally long harvest period. This enabled the grapes to achieve ripeness of flavor and tannin without compromising natural acidity. Cool weather dominated early October, with rain coming in the first week, but the white varieties were in and this presented no damage to the black varieties still on the vine.

Tasting Note:

Rich garnet color with light fruit bouquet. Well-balanced with appealing acidity, ripe black cherry fruit with hints of blackberry and black plum, and soft tannins. Cinnamon and clove on a lingering finish.

Three Monkeys Wine ~ P.O. Box 10366 Napa, CA 94581 ~ Telephone: 707-313-3800