LAMBERT BRIDGE 2006 Limited Selection Cabernet Sauvignon



SPECIFICS

Appellation	Sonoma County
Vintage	2006
Release Date	March 2010
Blend	100% Cabernet Sauvignon
Bottles Produced	10
Barrel Regime	Barrel aged for 21 months 100% French oak 54% New oak
Alcohol	14.3%
Price	\$775



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SONOMA COUNTY

100% Cabernet Sauvignon

In describing the Limited Selection Cabernet Sauvignon it is important that we note the process...for it truly is a discriminating and focused selection which brings us the finest that each vintage has to offer. This process starts in the vineyard-the finest vineyard sites in Sonoma County, each a hillside site with perfect soils for growing Cabernet...and each a fully mature and seasoned vineyard. For this 100% Cabernet Sauvignon wine, Jill and team then work through each of the individual lots of wine, tasting and evaluating before settling on the precise combination that will become the final assembly. Each of these lots is aged in separate barrels, thus contributing yet another dimension of quality to the process. A significant contribution to the nature of this wine is from the Marcel Cadet barrels used in the ageing...these are barrels formed from French oak of the highest caliber that has been air dried for 36 months. These barrels respect the luscious fruit and finish it with sweet, focused oak. Precise maceration gives us depth of color, while providing refined tannin structure. This wine is well proportioned with a seamless body and balanced juicy fruit. Displaying a deep, black garnet hue, the nose opens with aromas of chocolate covered cherries, black currants and dried violets while the palate evolves with lengthy and seductive flavors that include wisps of tobacco, red and black currants, cocoa and more cherry.

With plenty of substance and depth this wine tastes great now but will cellar for years to come. We recommend serving our Limited Selection Cabernet with grilled spring lamb chops with a Cabernet reduction sauce, pan seared filet mignon with wild mushroom sauce or pancetta wrapped pork tenderloin.