

VIADER

NAPA VALLEY

2006 DARE by Viader CABERNET FRANC

DARE by Viader Cabernet Franc is a blend of select barrels from our estate vineyards on Howell Mountain and fruit sourced from Stagecoach Vineyards in Oakville.

TASTING NOTES:

The 2006 DARE by Viader Cabernet Franc expresses the unique qualities of the 2006 vintage, which was slightly cooler than 2005 during the first half of the year, thus delaying budbreak and bloom. The long warm summer allowed the fruit to catch up and reach optimal maturity. Showing structure yet elegance, this wine shows aromas of graphite, cherry and chocolate. It coats the palate with flavors of dark fruits, and medium tannins giving way to a long finish which will allow one to experience the 2006 vintage for many years to come.

WINEMAKING:

Alan Viader fermented the fruit for our DARE by Viader Cabernet Franc in small batches of fewer than 6 tons each in stainless steel tanks with whole berries and long cold soaks, turning the volume of the tanks constantly. Fermentations were quick, at temperatures below 85-88°F to preserve the delicate aromas. The gentle extraction slowly builds the middle structure of the wines. Extended maceration periods, more than double of previous vintages, was done to balance tannin structure with richer and denser fruit notes. Wines remained *sur lees* for a period of 6 months with *batonage* (stirring) every 2 weeks. Wines were aged 16 months on 100% French oak, with 50% new barrels.

GROWING SEASON:

The 2006 growing season presented a few hurdles, from record rainfall at the New Year to delayed bud break due to a cool spring. In June, the shoots eagerly pushed, and proper canopy management was critical. In July, temperatures soared over 100° for well over a week, but our grapes were protected by the canopy with vine rows oriented East-West. Manual leafing was performed to expose the fruit zone and improve air flow for uniform ripening. Temperatures cooled down in August allowing a steady ripening pace. Harvest took place on Oct. 21st. Hand-harvesting starts at 5am with the cold fruit arriving to our cellar immediately after.



HARVEST DATES: Oct. 7 & 16, 2006 **WINEMAKERS:** Delia Viader & Alan Viader (son)

APPELLATION: Napa Valley **AVG. BRIX AT HARVEST:** 25.1 **pH:** 3.76

PRODUCTION: 400 cases