



CONTINUUM 2006

59% cabernet Sauvignon, 25% Cabernet Franc and 16% Petit Verdot.

VINTAGE NOTES: 2006 was in many ways an ideal year for Continuum's Cabernet family vineyards. After a stormy late winter season, spring brought mild winds, abundant sunshine and warm temperatures; ideal conditions for bud break and bloom. Early season heat spikes were easily weathered. Labor Day's typical heat wave failed to materialize; instead a cool, dry ripening season lasted all the way through early November, allowing us to bring in the grapes at optimal ripeness. The resulting wines are concentrated, full-bodied and perfectly ripe. Rainfall in 2006 was extraordinarily abundant. A total of 52.4 inches fell in Oakville for the season with 14 of those in March and April. Temperatures were cooler than normal in the spring delaying flowering, a temperature trend that continued through June. While July had a spell of 100* plus days, August cooled down quite a bit with no high temperature days recorded that month. September and October continued this cool temperature trend for the year.

VINEYARDS: Over the course of seven decades the Mondavi family has worked with superior Napa Valley vineyards. 2006 Continuum was sourced in the heart of the Oakville bench from the following blocks- 41% Monastery Block (Cabernet Franc and Petit Verdot) 37% Marjorie's Vineyard (Cabernet Sauvignon) 22% 'N' Block (Cabernet Sauvignon)

HARVEST DETAIL: All fruit was harvested over a period of 2 weeks from October 16 through October 27 with the Petit Verdot harvested twice, once at 24.8 brix/3.63 ph and the Cabernet Franc, also picked twice, last at 28.2 brix/3.73 ph. Five different lots of Cabernet Sauvignon were harvested with brix levels ranging from 24.9-28.7 and a spread of ph from 3.44- 3.55.

PRODUCTION: The grapes were hand-harvested into small lug-boxes, hand-sorted twice then destemmed before being gravity fed to French oak tanks (96%) and some small French oak barrels (4%- all from Marjorie's block) for fermentation. From cold soak crush through extended maceration, the 06 had an average skin contact of 35 days. The young wine was drained from the oak tanks to 100% new small French oak barrels for malolactic fermentation and an extended period of lees stirring, to enrich the body and texture of the wine. The pomace wine was basket pressed separately and also put into small, new oak barrels for aging. The final blend was assembled after 12 months of ageing so the 2006 would fully integrate before bottling. In total, the wine spent 19 months in barrel. The wine was bottled unfinned and unfiltered with an alcohol of 15.1 %.

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