



**2006 RESERVE
CABERNET SAUVIGNON
MT. VEEDER**

NOTES

Each Reserve we have made to date has outdone the previous version, with higher scores and higher praise each time. The 04 was named among the "Year's best Cabernets" by Wine & Spirits Magazine. The 05 was rated 'Excellent - 94 Pts' by Wine Enthusiast Magazine. And the 06 looks to continue that tradition. Our winemaker Tim Milos and I sat down to taste it recently and we both agreed, this is an extraordinary, youthful wine brimming with ripe fruit and rich floral depth.

The wine is just at the beginning of its life and will improve in bottle for at least 10 years. That being said, it is DELICIOUS right now - especially upon decanting. After all, we call it Reserve for a reason!

Note also that with this vintage, we officially transition the name of the wine to **Rubissow Reserve**. Although we wanted to keep the "Rubissow-Sargent Reserve" name, it was causing a lot of confusion in the marketplace, so we focused it back to just Rubissow.



WINERY FACTS

VINTNERS

Second generation
•Peter Rubissow
•Ariel Rubissow-Okamoto
Vintner Emeritus
•George Rubissow

WINEMAKER:

Timothy Milos

WINES:

Handmade in Napa Valley.
•Merlot
•Cabernet Sauvignon
•Trompettes -Proprietary Blend
•Rubissow Reserve

VINEYARD SOURCE:

Rubissow Vineyards
Mount Veeder
45 acre steep hillside estate.
18.5 acres planted.
Sustainably farmed.



**RUBISSOW - 2006 Reserve
Cabernet Sauvignon**

THE FACTS

Rubissow Vineyard - Mt. Veeder - Napa Valley

100% Cabernet Sauvignon

Unfined and unfiltered • 20 months in barrel.

290 cases made - 12/750
RELEASE DATE - November 2010.

ALC. 14.7% • TA 5.1g/L • pH 3.82

**TIMOTHY MILOS'
WINEMAKER TASTING NOTES**

NOSE

Red cherry / blueberry / plum
Mocha / vanilla bean / caramel
Smoky roast ham
Hints of lavender, rosemary and raspberry leaf.

MOUTH

A youthful mountain wine with amazing complexity.
Plum, cherry and raspberry flavors.
Good tannins. Bright acidity. Classic Veeder structure.
Chocolate, vanilla bean and mocha flavors all at once
Drink a bottle now so you know what's in store.
Best to decant or pour in glass 30 mins before serving.
Will age well for 10+ years.

PAIRINGS

This 2006 Reserve is a pure, powerful expression of Mt. Veeder. It has flavors of ripe blackberry, nice acidity and good tannins. This is the real deal. Choose your food pairings accordingly. Ideas....

If you have a salad, keep it simple. Butter lettuce, meyer lemon, olive oil and kosher salt.

Thin crust mushroom/asiago pizza.

Porcini risotto and roast pork loin, with buttered green beans.

Apple almond galette with vanilla bean ice cream!