

PLUS!*Gold Series Selection*

Calcareous Vineyard
2006 Cabernet Sauvignon
 York Mountain, Paso Robles
647 Cases Produced

Founded in 2000 by Lloyd Messer and his daughter Dana Brown, Calcareous Vineyard and its state-of-the-art winery can be found in the western hills of the Paso Robles Appellation at 1,550 feet elevation. The extensive 442-acre estate stretches for several miles, sweeping west towards the Pacific Ocean through rolling hills of award-winning vineyards. Before deciding on the Paso Robles destination, Messer and Brown thoroughly researched the attributes of many renowned wine regions in the world, but were ultimately won over by the Central Coast's unique combination of climate, soil and varietal selections. The winery's motto, "Let the Soil Speak," says it all: the father-daughter team named the estate "Calcareous" as a tribute to the property's terroir. "Calcareous" is a Latin word describing a white-colored soil due to lime deposits formed by sea life that once covered the land in pre-historic ages. The soil content replicates many famous wine regions in France and the mineral composition from the limestone can be recognized in the wine, giving it a very distinct character and style. This calcareous soil and Paso Robles' varied microclimates allow Calcareous Vineyard to produce Rhône and Bordeaux-style wines of uncompromising vineyard expression.

ACCOLADES & TASTING NOTES

The 2006 Cabernet Sauvignon comes from Calcareous Vineyard's York Mountain property in Paso Robles, known for its distinctive cool-climate Cabernet with excellent natural acidity, superb structure, and wondrous aging potential. By adding a touch of Malbec and Petit Verdot (3% each) to the mix, the final blend sees a different dimension of fruit expression with a unique layered complexity on the nose. The Calcareous 2006 Cabernet Sauvignon was awarded **93 Points** and a **Gold Medal** at the *World Wine Championships*, as well as a **Gold Medal** at the *West Coast Wine Competition*. This Cabernet is a pleasant surprise in that it retains the abundant dark red and purple vibrancy of youth, yet it enjoys the complex palette and integration of maturity. Mountain top Manzanita aromas lead to black currant, cherry and layered mocha chocolate flavors with a silky, soft texture and lingering finish. Very rewarding now, but this wine will age beautifully for many years to come. Aged 18 months in oak, plus 18 months in bottle prior to release. 94% Cabernet Sauvignon, 3% Malbec, 3% Petit Verdot. Enjoy now until 2016.

REORDERS

2006 Cabernet Sauvignon

Winery Direct: \$34.00 /bottle

Gold Medal Wine Store price:

2-Bottle Members: \$21.50 /bottle

4-Bottle/ Multi-Series Members: \$21.00 /bottle

*2 bottle min. order. Availability is extremely limited.

(plus shipping)

www.goldmedalwineclub.com

800-266-8888

