

**PLUS!***Platinum Series Selection***Respite Wines***2006 Cabernet Sauvignon**Alexander Valley**280 Cases Produced*

Just northwest of Cloverdale in the Alexander Valley is a quaint 20-acre mountain top vineyard planted exclusively to premium Cabernet Sauvignon. The estate is owned by Corinne and Charles Reichel and is part of a 400-acre ranch that was originally purchased in 1948 by Corinne's grandfather. After years of grape growing, the Reichels decided to make the leap to becoming vintners. They chose to focus on just one wine, with a name that would convey the tranquility and escape they felt each time driving the winding country road up to their mountain top vineyard: Respite. In order to showcase the full potential of their premium fruit, Corrine and Charles brought in the celebrated husband-wife winemaking team of Denis and May-Britt Malbec. Their extensive knowledge in viticulture and winemaking has helped guide the direction for the Respite project and their combined experience truly sets them apart in the industry. Denis was the third generation of his family to work as Cellar Master for Château Latour, the renowned French wine estate, and his wife May-Britt has been named the Best Sommelier in the Nordic Countries while also serving on several sommelier judging panels. Respite Wines has all the elements for success, and with their inaugural vintage of 2006 Cabernet Sauvignon, the proof is in the bottle.

**ACCOLADES & TASTING NOTES**

Respite's 2006 Cabernet Sauvignon is the much-anticipated first release from Respite Wines, and it has the Reichel family very excited! Incredibly limited production and celebrated for its superstar winemaking team, this beautiful Cabernet Sauvignon is an impressive inaugural vintage from Respite's ultra-boutique winery. The 2006 Cabernet Sauvignon was recently awarded **91 Points** by *Wine Enthusiast* magazine: "A lovely Cabernet that shows the soft tannins and earthy herbaceousness of Alexander Valley. On a fruitier note are the cherries and red currants that are accented by sweet, smoky oak. Spicy and dry, this polished wine wants a few years in the cellar." Deep reddish purple in color, Respite's Cabernet is bursting with bright cassis, mocha, black raspberry, tobacco and dusty spice box flavors. The mouthfeel shows off the excellent structure and beautiful balance of the wine and its refined elegance makes it an immediate favorite. Try pairing with lamb chops, blue cheese crusted filet mignon, and hearty casseroles. 100% Cabernet Sauvignon. Enjoy now until 2015.

**REORDERS***2006 Cabernet Sauvignon*

Winery Direct: \$48.00 /bottle

**Gold Medal Wine Store price:****2-Bottle Members: \$41.00 /bottle****4-Bottle/ Multi-Series Members: \$38.00 /bottle**

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

(plus shipping)

[www.goldmedalwine.com](http://www.goldmedalwine.com)

800-266-8888

