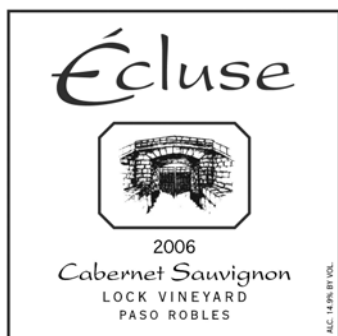


2006 CABERNET SAUVIGNON



2006 Écluse Cabernet Sauvignon Lock Vineyard

259 Cases Produced
14.9 Alcohol
3.58 pH
6.6 g/l Titratable Acidity
Unfiltered / Unfined

Écluse Wines is a tiny family owned vineyard and winery tucked away in the prized rolling hills in the Westside of the Paso Robles AVA. Since planting the vineyard in 1998 my wife Pam and I have personally farmed and proudly sold our “Lock Vineyard” fruit to such critically acclaimed Westside neighbors as Linne Calodo, Edward Sellers and the noted wines of Chateau Margene among others. But, in early 2001 we decided to keep some of the fruit for ourselves, making small batches of the wines we like to drink. Now, with the help of noted consulting winemaker Scott Hawley, we are expanding our production and are anxious to introduce you to our 2006 Écluse Wines.

Our Cabernet Sauvignon is planted in a south facing portion of the vineyard with soils with a high content of shale and limestone. The proximity of the vineyard to the Templeton Gap gives us an ideal climate for our fruit with hot days but cool, sometimes foggy nights and mornings. The weather challenge with the 2006 vintage was heat beginning early in the season and culminating with a three week span of temperatures over 100° in July. All pruning, shoot thinning and fruit drop is done by hand and it took several passes during the season to keep the vines under some semblance of control. The rigorous shoot thinning, leaf pulling and cluster thinning resulted in beautiful fruit harvested the third week of October. We harvest in two picks a few days apart, separating to some degree the 337 and 08 clones.

As with all of our reds we fermented in small, open top bins after a short period of cold soak. We use punch downs to aerate the juice and control temperatures during fermentation and to enhance color and flavor extractions. A small basket press was used to gently press off the wine and it was then transferred to a combination of 40% new oak using both French and American oak. After four months the wine was racked and blended before being returned to the barrels.

In the barrel for eighteen months the wine was bottled in early April of 2008. A classically structured Cabernet with aromas of blackberry, coffee and chocolate which leads to well-balanced tannins and acid and wonderful mid-mouth feel. It is a rich, bold and velvety smooth wine that displays a gorgeous ruby-garnet color.

Steven Lock
Winemaker