

# Tasting Notes



## 2006 Intuition Reserve Columbia Valley

**Vintage Notes:** Seen from the perspective of our individual vineyards and the actual ripening process of the fruit, 2006 was a fabulous year. Consistent heat and sun combined with persistent winds cooled the vineyards during the day, which made for optimum ripening factors. These influences combined with wonderfully low nightly temperatures and balanced yields provided us with grapes of great concentrated flavors and very fine-grained ripe tannins. Across the board, 2006 is a very solid vintage at Bergevin Lane Vineyards!

### Tasting Notes:

Very classic, intense and complex nose of a Cabernet Sauvignon dominated Bordeaux blend! Cassis, dark berries, spice, earth, minerals and some cigar box. As the Petite Verdot kicks in notes of ripe blue berries lifts the wine to another level! In the mouth its very layered with notes of all of the above complimented by fine grained tannins and a long finish that keeps on sailing. Our most serious INTUITION to date and a wine we would gladly pour next to the finest Bordeaux blends in the world!  
This wine will continue to evolve for the next 6-8 years and provide substantial drinking pleasure (WA STYLE!!!) for at least a decade!

**Appellation/Vineyards:** 88% Wahluke Slope AVA, 12% Horse Heaven Hills AVA Stone Tree & Alder Ridge

**Final Blend:** 70% Cabernet Sauvignon, 18% Petite Verdot, 10% Cabernet Franc & 2% Merlot

**Aging:** 20 Months New Oak, 89% French and 11% American

### Bottle Date & Cases Produced:

July 30th, 2008 245 Cases Produced

**Winemaking notes:** I see Washington State as the best of both worlds meaning old and new in wine terminology! We get our grapes ripe, rich and fruity every year but there is always this old world influence of terrior, earth, minerality and great natural acidity in our wines. The INTUTION is the perfect example! Big, rich and ripe but with very complex undertones of the above mentioned and a core of great balanced acidity and tannin. I use old world techniques and minimum influence production methods to showcase the vineyards in all their glory. The lots are saigned before fermentation, cold soaked and then left on the skins for as long a possible to increase over all power and terroir feel. A sense of place is important here!!! This is our first growth offering right here from Washington State!!!