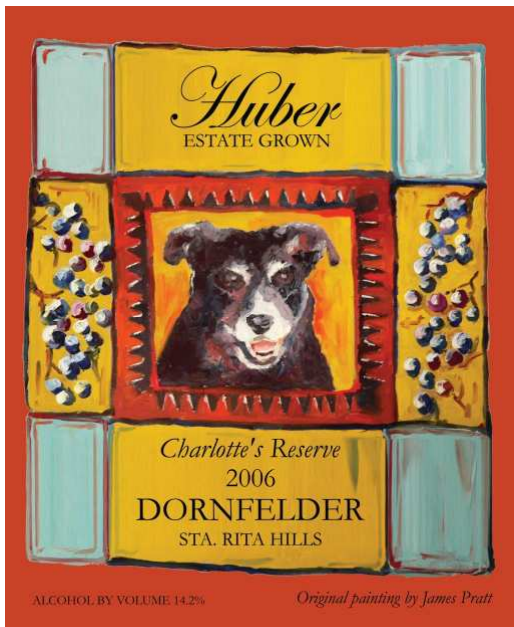


2006 Dornfelder “Charlotte’s Reserve”

There are just 2 acres of Dornfelder planted on the Huber Estate Vineyard, a reminder from friends of their “roots” in Germany. Sandy loam soils, the characteristic cool climate of the famed Sta. Rita Hills appellation and an extremely long growing season result in atypical Dornfelder grapes. In Europe, they are mostly a blending grape to add color and structure to Spatburgunder (Pinot Noir), and are an early ripening grape. Here at the Huber Vineyard, they thrive and have taken on their own identity – chock full of verve, individuality and character.



2006 was a year characterized by little rain. Crop sizes were smaller than expected, with petite berries full of concentration and flavor. The season was long, with few weather highs or lows – a nice long time of the vine with early morning fogs, sunny days and breezy afternoons. Grapes were harvested almost leisurely, allowing the winemaking team to pick each varietal at its perfect ripeness. In the cellar, the Dornfelder grapes were de-stemmed into small open top fermenters, and then pressed off prior to dryness to capture the essence of the fruit without extracting too much tannin from the skins. A year later, the two favorite barrels were set aside, the wine blended together and then put back to barrel for an additional six months of aging before being bottled. It was officially released

at the annual “Cheers for Charlotte” celebration on December 5, 2009. All proceeds from that event, as well as a portion of the proceeds from the sale of each bottle benefits the Santa Ynez Humane Society.

Inky dark, with glycerin like legs coating the glass, the 2006 Dornfelder is still a bit more purplish, dark amethyst hue than in past vintage. On the nose, smoky notes mix with concentrated berry and coffee bean aromas along with a hint of menthol that livens up the bouquet. A nice soft entry coats the palate prettily with high-toned notes of concentrated raspberry and “framboise” like flavors, along with a bit of blackberry jam. A nice, pleasant finish with beautifully balance, bright acids and soft tannins. Ready to enjoy now, but will age nicely for the next 3-5 years. Cheers for Charlotte!!