

# NADEAU

*Family Vintners*

## 2006 Mixed Black

Estate Reserve Blend

### The **Winery**

Nadeau Family Vintners is the result of years of effort by Robert Nadeau and his wife, Patrice. Together they renovated a tiny barn in the mountains west of Paso Robles, transforming it into an efficient, well-equipped micro-winery. Old-world styled vineyards have been planted on the slopes surrounding the building...most of the planting is dedicated to dry-farmed, head-trained Zinfandel, with an acre or so devoted to Grenache Noir and Petite Sirah. Situated at the top of Peachy Canyon, the property is generally above the morning fog and usually receives considerably higher rainfall than seen below in Paso Robles.

### The **Wine**

This full-bodied blend is comprised of Zinfandel, Petite Sirah, and Grenache – all from our Estate-grown fruit.

This wine is quite similar to the 2005 bottling which was extremely well received. American and European barrel-aging has lent the **2006 Mixed Black** soft oak tannins accompanied by subtle spice nuances. This nicely-structured wine features a pleasant, round mouthfeel with dark fruit aromas and flavors. The Grenache provides the blend with a slight earthiness and pepper character, while the Zinfandel in the blend really pulls the fruity raspberry notes forward, and the Petite Sirah lends its' dark color and abundant soft tannins to the finished blend. This wine will certainly benefit from 3 to 5+ years in the cellar. In fact, I recommend holding it for a year or so before opening it, but that's up to you!

### The **Blend**

2 Barrels Zinfandel  
2 Barrels Petite Sirah  
2 Barrels Grenache

### The **Vital Statistics**

100% Paso Robles Appellation  
100% 2006 Vintage  
Harvest date: September & October, 2006

The three **estate** cuvees were fermented individually in open-top fermentors with commercial (proprietary) yeast. These grapes were fermented for 5 – 7 days on their skins then pressed in a small, horizontal basket-press. Racked using only a nitrogen blanket and/or gravity. Aged in *American and Hungarian Oak Barrels* for 25 months. Final blending in January, 2009 then racked, filtered and bottled *unfined* in March 2009.

The 2006 Vintage yielded just under 150 cases.