

STAR LANE VINEYARD

Astral

In 2005 we arrived at the concept of Astral after recognizing the exceptional quality of the hillside plantings near the top of the Star Lane Vineyard. These hillside blocks produce very low yields which create wines of considerable intensity and structure. Astral is comprised of the most extraordinary components from the vineyard in each vintage.

WINEMAKER NOTES

- Material other than grapes such as green, “shot” berries, stem bits and petioles are removed by way of an intense stream of air focused on the berries as they fall past it by a device we call “The Monster”.
- Upon destemming, each fermenter is filled with sorted and only lightly crushed grapes.
- Free run wine is moved to barrel “dirty,” meaning that much of the fermentation lees are kept in contact with the wine.
- The wine is racked from its lees in early July when the final blend is made and is returned to barrel for an additional 9 months.

VINTAGE NOTES

- Average rainfall followed by warm temperatures caused a very early bud burst – up to 14 days early in some cases.
- Spring rains brought on a bloom that lasted almost two weeks in parts of the vineyard and set was erratic. This was followed by our normal summer with two to three day heat spells.
- After a slight crop adjustment towards the end of veraison, the vines at Star Lane produced an only slightly below average crop load of intense but very balanced fruit.

TASTING NOTES

Black cherry, cassis, violets and dark purple aromatics present in the nose. Focused dark berries produce a beautiful core, with hints of mocha and cocoa unfolding on the palate, adding to the density of the wine.



WINE STATISTICS 2006

Varietals	Cabernet Sauvignon–52% Petit Verdot – 29% Cabernet Franc – 19%.
Vineyards	Star Lane Vineyard
AVA	Happy Canyon of Santa Barbara
Harvest Dates	November 2006
Brix (at Harvest)	27
Alcohol	15.1%
pH	3.98
Time On Skins	1 month
Barrels Coopers	100% New Taransaud
Barrel Aging	18 months
Filtering Fining	None light
Bottled	July 2008
Suggested Retail Price	\$80

www.starlanevineyard.com

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