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## C A B E R N E T S A U V I G N O N

C A L I F O R N I A

### • W I N E M A K E R ' S N O T E S •

Our 2005 Cabernet Sauvignon comes from cool-climate Central Coast grapes and has been blended with Syrah and small amounts of Merlot, Malbec and Petite Sirah. The wine has the sweet black cherry and dark berry fruit character that distinguishes California's finest Cabernet Sauvignons, and its ripe fruit is supported by velvety tannins and well-integrated oak. This is a wine of excellent depth, richness and length on the palate. Enjoy with a wide array of dishes, from standing rib roasts, grilled steak, and roast duck to spare ribs, lasagna, and flavorful hard cheeses.

*Varietal blend: 79% Cabernet Sauvignon, 15% Syrah, 1% Merlot, 1% Malbec, 1% Petite Sirah, 3% other red*

### • V I N T A G E •

In 2005, a warm late winter gave us an early budbreak, but cool, rainy spring weather set back vine development. Unseasonably cool temperatures prevailed throughout the summer, slowing ripening and extending harvest. Fortunately, classic Indian summer weather materialized in late September and persisted throughout October, bringing the growing season to a successful close. Due to the early start to the season and its late conclusion, the grapes enjoyed a long hang-time on the vine, resulting in wines with excellent flavor concentration at moderate alcohol levels.

*Grapes (Average): 24.6° Brix with 0.67% acid and 3.42 pH*

### • V I N E Y A R D S •

We sourced 90% of the grapes for our 2005 Cabernet Sauvignon from the Central Coast American Viticultural Area (AVA) and 10% from the North Coast AVA. The Central Coast fruit supplied bright cherry flavors with crisp acidity while the riper North Coast fruit contributed dark berry tones.

*90% Central Coast AVA, 10% North Coast AVA*

### • F E R M E N T A T I O N A N D A G I N G •

After we gently crushed and de-stemmed the fruit, we fermented the must (juice and skins) in temperature-controlled tanks at 85° F. until dry. Following fermentation, we kept the wine on the skins an additional 12 days to soften tannins and develop more complex flavors. One hundred percent of the wine underwent malolactic fermentation to enhance roundness and depth, while 50% aged in French oak (20% new) for 14 months to add a subtle toasty tone.

*Wine analysis: 0.63% total acid, 3.53 pH and 13.7% alcohol by volume*



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## C A B E R N E T   S A U V I G N O N

C A L I F O R N I A

• W I N E •

*Varietal composition:*

79% Cabernet Sauvignon  
15% Syrah  
3% Merlot, Malbec & Petite Sirah  
3% other red varieties

*Flavor descriptors:*

Black cherry, dark berry,  
chocolate

*Wine analysis:*

Total acid: 0.63%  
pH: 3.53  
Residual Sugar: Dry  
Alcohol: 13.7%

• V I N T A G E •

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*Grapes (Average): 24.6° Brix with 0.67% acid and 3.42 pH*

• V I N E Y A R D S •

*Appellation:*

California

*Grape Sourcing:*

90% Central Coast AVA, 10% North Coast AVA

• W I N E M A K I N G •

Gentle crushing and destemming  
Fermentation at 85°F. in stainless steel tanks  
12 days extended skin contact for varietal complexity and softening of tannins  
100% malolactic fermentation for roundness on palate  
50% barrel-aged 14 months in French oak (20% new)

SUGGESTED RETAIL PRICE AT RELEASE IS \$11.00



2 0 0 5

## C A B E R N E T   S A U V I G N O N

C A L I F O R N I A

### • S H O R T   D E S C R I P T I O N S •

*~80 words*

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*~40 words*

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*~20 words*

Our 2005 Cabernet Sauvignon has sweet black cherry and dark berry fruit character supported by velvety tannins and well-integrated oak.